



EDITION #10

DISCOVER OUR BEST-KEPT SECRETS

MAY 2019

CEMENTING OUR FUTURE IN GREAT WESTERN

BEST'S IS THRILLED TO ANNOUNCE the purchase of the most significant vineyard investment in the company's 150-year history. Best's secured 400 hectares of premium land in Great Western in late 2018. The property, to be known as Sugarloaf Creek Vineyard, has 114 hectares under vine, and is predominantly planted to shiraz, with some cabernet sauvignon and a small parcel of merlot.

Fruit from the vineyards will help supply Best's Bin No. 1 Great Western Shiraz and Great Western Cabernet, and will continue to support other local wine producers who purchase fruit from this vineyard. As custodian of some of the oldest vineyards in the world, it's important to the Thomson family to keep this significant vineyard in family hands and to further build the reputation of premium Great Western Shiraz and Cabernet.

Managing Director and fifth generation vigneron Ben Thomson said, "Great Western has always been the home of Best's and this vineyard acquisition helps to guarantee the supply of wine from our region for future generations. The Sugarloaf Creek Vineyard is two kilometres from the site where William Thomson bought the 138-hectare St Andrews orchard and vineyard in Rhymney in 1893, and will help to bolster the quality of our wines for years to come. We could not be more delighted to be custodians of this special parcel of land."

Until the purchase of Sugarloaf Creek Vineyard just 38 hectares of vines were owned. Continuing to source high-quality fruit is fundamental to the long-term success of the Best's brand. Whilst small by Australian standards, Best's is the largest winery to have the Geographical Indicator of 'Great Western' on their wines.



MAY 2019 EDITION

2017 BIN NO. 0 SHIRAZ

THE ANTICIPATION FOR the release of the 2017 Bin No. 0 Shiraz continues to build. We would usually release this wine in May each year, but we want to hold it in the cellar a little longer to let the flavours to continue to develop.

2017 was a superb vintage in Great Western with good yields across the estate, exceptional flavour development and lots of hang time in the vineyard before the fruit was picked. Even rainfall throughout the early part of the year encouraged the old dry grown vineyards to thrive.

Bin No. 0 Shiraz is produced from specific vineyards. The best fruit is selected from the lower-yielding blocks of our historic and revered Concongella Vineyards.

Each block is selected for their different soil types and flavour profiles which results a classic Bin No. 0 Shiraz when blended together.

The 2017 Bin No. 0 Shiraz will certainly pass the test of time,

already showing lots of blackberry and pepper, and a bit of cocoa coming through on the palate. It's complex, with layers of flavour and silky rolling tannins. We know that it will be worth the wait!



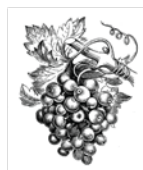
2017 BIN NO. 0 SHIRAZ
To be released in July 2019



Did you know? Best's Bin No. 0 Shiraz was upgraded from the 'Excellent' to the 'Outstanding' category in the esteemed Langton's Classification of Australian Wine VII.



VINTAGE 2019



THERE IS ALWAYS A collective sigh of relief when the grapes are safely in the winery and the winemaking team can start making the next vintage of Best's wines.

For 2019, we managed to avoid the frosts that threatened damage for the second year in a row, due to some help from Grampians Helicopters. Further risk management techniques were implemented when we secured water to ensure the vines survived any heat stress in the summer months.

The House Block Riesling was the

first fruit picked in late February, followed by the pinot meunier and old vine shiraz from the Concongella Vineyard. The weather then cooled off with a long ripening period that lasted until mid-April when we picked the last of the shiraz along with the Nursery Block.

The slightly lower yields have resulted in more concentration, however there's a grace and perfume to the wines that will make this a great vintage in Great Western! Stay tuned to taste the results.



Best's Wines was recently named Best Tasting Experience, Grampians in 2019 Gourmet Traveller WINE Cellar Door awards. Our historical cellar door used to be Henry Best's horse stables and we moved them piece by piece in 1974 to construct our current cellar door.

BEST'S RECIPES



AUTUMN TAGINE WITH

Beef & Walnuts

HAILING FROM MOROCCO, A TAGINE is a fragrant slow-cooked meat stew cooked in a conical lidded dish of the same name. This recipe from Chris Thomson is a family favourite. The combination of sweet and savoury flavours enhanced by heady spices is the ideal match for the 2017 Bin No. 0 Shiraz.

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|-------------------------------|-------------------------------|
| 2 tbsp olive oil | 3/4 green capsicum, diced |
| 500g blade steak, cubed | 1 celery stalk, sliced thinly |
| 250g bacon | 1 handful of walnuts, |
| 1 brown onion, diced | roasted and roughly |
| 2 cloves garlic, finely diced | chopped |
| 1 handful raisins | 1/3 cup Worcestershire |
| 1 sprig thyme | sauce |
| 1 small bay leaf | 1/2 cup red wine |
| 1/2 teaspoon cinnamon | 2 cups beef stock |
| 4-5 whole allspice | flat leaf parsley to taste |
| 3-4 whole peppercorns | coriander to taste |

In a tagine heat the oil. Brown the steak in batches, remove from the pan and keep warm.

Add the bacon to the tagine, brown slightly then add the onion, garlic, raisins, thyme, bay leaf, cinnamon, allspice and peppercorns. Sauté until the onion is just translucent, stirring occasionally.

Return the meat to the tagine and add the Worcestershire sauce, red wine and enough beef stock to cover the ingredients. Simmer for an hour or until steak is tender. If more liquid is needed as it cooks, add more red wine or stock.

Just before serving add the green capsicum, celery and a good handful of walnuts. Warm through. Serve garnished with equal amounts of chopped flat leaf parsley and coriander.

Serve with cous cous or mashed potatoes.

Note: If you don't have a tagine, a heavy bottomed casserole dish will suffice.

Meet the
BEST'S TEAM



BRIGITTE RODDA
Assistant Winemaker

Born and raised in a small New Zealand country town, Brigitte studied a degree in viticulture and oenology at Lincoln University in Canterbury. She has perfected her craft in some incredible places including Martinborough, Hawke's Bay, Marlborough, Canberra, Western Australia, California and now, proudly, Great Western. Brigitte believes winemaking is the perfect marriage of science and creativity and is committed to crafting delicious wines that people can enjoy. She loves the craze and excitement of vintage each year and is thrilled to have joined Best's for V19 and beyond.

Favourite Best's Wine? Foudre Ferment Riesling



PETE MATHEWS
Cellarhand

Relatively new to the Great Western region, Pete has a background in wine, hospitality and farming. Having worked in the wine industry in the Yarra Valley and Barossa Valley, he also ran a hotel in Melbourne, and then 'Fat Lamb's Restaurant' in Moyston for 5 years. Pete is married to Anna (the best wife ever) with two girls, Georgia and Sam (who are sometimes well behaved). He's looking forward to a great first vintage and a successful year for his beloved Essenden Bombers.

Favourite Best's Wine? 13 Acre Cabernet Sauvignon

PINOT MEUNIER vs PINOT NOIR

PINOT MEUNIER IS wine's version of the third member of that 1980s pop band whose name no one can remember. Closely related to pinot noir – it's a mutation from cloning – the red grape's main claim to fame is that it's the third grape variety allowed in Champagne, alongside chardonnay and pinot noir.

It's also one of the oldest grape varieties growing at Best's Wines, with a 1.2-hectare vineyard first planted in 1868. And like many of the more than 40 varieties of grapes planted at Best's, that too came with a plot twist that only emerged more than a century later.

Pinot meunier's superpower is that it suits sites where it's too cold for chardonnay and pinot noir, and because it ripens sooner, it can be an insurance policy grape during hard vintages. Perhaps that's what Henry Best had in mind when he planted the vines along the Congella Creek shortly before Best's began producing its first vintage. It is the red grape we pick earliest every year. At Best's we have the oldest pinot meunier vines in the world. Esteemed wine critic

James Halliday calls the resulting wine "liquid history".

Meunier, incidentally, is French for 'miller'. A name derived from the appearance of the bottom of the leaf, which is white and thus looks like it's been dipped in flour. For a long time, the team at Best's called it Miller's Burgundy.

Blended with other grapes, it helps soften the palate, but pinot meunier also has its own distinct flavours. It has a lot of similar flavours and aromas to its sibling, pinot noir, but has higher acidity with more citrus characters and a lighter, less earthy profile. It can also display slightly cigar-smoky flavours. But the surprising thing for such a prevalent grape is how rarely it's bottled as a single varietal.

Best's is one of the few wineries in the world to produce a pure pinot meunier. And that's a relatively new phenomenon. Despite an accepted wisdom – not by us – that pinot meunier does not age well, that 1967 Miller's Burgundy is arguably one of the best red wines we have in our cellar today. Our recent vintage, the 2017, has at least a 20-year drinking window. Read more about this fascinating tale on our blog.



2018 GREAT WESTERN PINOT NOIR

Retail	\$25
Discovery Club.....	\$22.50
Magnum Club.....	\$21.25
Imperial Club	\$20



2017 PINOT MEUNIER / PINOT NOIR

Retail	\$45
Discovery Club.....	\$40.50
Magnum Club.....	\$38.25
Imperial Club	\$36



2017 OLD VINE PINOT MEUNIER

Retail	\$100
Discovery Club.....	\$90
Magnum Club.....	\$85
Imperial Club	\$80



Did you know? The Great Western wine region may not be as famous as some of our South Australian neighbours, but wine production in our region dates back to the late 1850s and is home to some of the most famous vineyards in Australia.



NEWS FLASH!

CONGRATULATIONS BEN & NICOLE

On 28th January Ben Thomson (our Managing Director) proposed to his long term partner Nicole Major (who many of you know as our Cellar Door Supervisor) on her 50th birthday. It's been cause for much celebration and excitement at the winery as you can imagine. Congratulations to you both. We couldn't be happier!





Top Melbourne Wine Bars

MELBOURNE IS ARGUABLY the birthplace of wine bars in Australia. As a proud Victorian winery, we love supporting the wine bar scene in our Melbourne and you'll often find Best's wines on these lists.

PUNCH LANE

You could easily mistake Punch Lane for a cosy wine bar in Europe, except that is located at the top end of Little Bourke St. Sink into one of the brown leather club chairs or prop yourself up at the bar and peruse the list. punchlane.com.au

THE MELBOURNE SUPPER CLUB

This Melbourne institution has been welcoming patrons since 1998, staying open to the early hours of the morning serving supper and more substantial dishes. You could spend hours reading the red leather-bound wine list and pondering your decision. melbournesupperclub.com.au

MJØLNER

Relatively new to the Melbourne scene, this Viking-themed bar is quirky and lots of fun. It's the place to go to try Scandinavian-inspired food and cocktails. You'll learn about Scandinavian gods like Thor as you read the drinks list, which features great wine. mjolner.com.au/melbourne

LUXSMITH

Set on a corner with big glass windows so you can watch the world pass by, Luxsmith is the perfect place to hang out with friends or pick up a bottle to match dinner at home. There is wine every which way you turn, choosing a bottle becomes your only problem. luxsmith.com.au

SOUTH PRESS

The bar and table and chairs are separated by a wall of wine at this stylish wine bar/bottle shop. Select a bottle from the display to take it home or pay a small corkage fee and enjoy it inhouse alongside a plate of charcuterie. southpress.com.au



JAMES SUCKLING REVIEWS BIN NO.1 SHIRAZ

OUR 2016 BIN 1 SHIRAZ has just been included in acclaimed wine critic and journalist James Suckling's 100 Best Wines in the World under \$30!

He notes "Very attractive white peppers and baking spices with a wealth of red-plum, mulberry and dark-raspberry aromas. The palate adds dark peach-like fruit to the mix, which is also present on the nose. Plums, cassis and cherries abound. Really saturated and velvety. Drink or hold. Screw cap. 94 pts"

2017 BIN NO. 1 SHIRAZ

Retail	\$25
Discovery Club.....	\$22.50
Magnum Club.....	\$21.25
Imperial Club.....	\$20

Were you aware that different vines can be identified by studying their leaves? Just like humans, grapes have their own fingerprint in the form of their leaves. This study is called ampelography and it came in very handy when trying to work out all the varieties planted in our Nursery Block.



THE SECRETS OF CELLARING WINE

THERE IS NOTHING BETTER than opening a perfectly aged bottle of wine that has been carefully cellared. Memories often come flooding back from the time it was purchased, but equally there's often questions that arise about quality. Our team has had plenty of experience evaluating old wines and are well-versed to offer advice to make sure your bottles will be at their very best when you uncork them years from now.



HOW TO TELL IF A WINE IS WORTH CELLARING

It is a common misconception that a few years in the cellar will transform a mediocre wine into something extraordinary – an average bottle of wine can only become an average aged wine.

Some wines are made to be drunk when young, while others have powerful tannins and are quite tight with green flavours, all sure signs that they were made to be cellared.

“Weight is not always the way to judge if a wine will age well, it can be more about the harmony of the fruit, structure and length,” explains Hamish Thomson. The sugar levels, acidity and alcohol also influence how a wine ages.

THE BEST CONDITIONS IN WHICH TO AGE WINE

Wine stored incorrectly will not be at its best when you open it several years later. Wine is perishable and it needs to be cellared carefully. Your wine needs to be kept in a place that is dark and vibration-free with minimal temperature fluctuations, ideally at a constant 18°C or below. A wine fridge stores your wine in optimum conditions or consider keeping your bottles at an off-site climate-controlled wine storage facility.

KEEPING YOUR CELLAR ORGANISED

Keeping track of what you have lying down and when you should drink it requires a system. There are apps like *Vivino* or *Delectable* available or you could use good old-fashioned pen and paper. We suggest separating reds, whites, sparklings and fortifieds, and attaching tags around the necks of the bottles with the name of the wine, the vintage and the year it should be drunk written on it.

THE BENEFITS OF CELLARING WINE

Time in the cellar can have a seemingly magical quality on wine. With bottle-age, the colour, smell and taste of a wine will change. While reds lose their colour, whites gain colour and take on a deep golden hue. Acid and tannins drop away, and fruit flavours become savoury, soft and rounded.

HOW TO TELL IF A WINE IS PAST ITS PRIME

We're often pulling wines from our cellar and drinking them to check how they are evolving. Stock your cellar with several bottles of the same wine, and open and sample them every couple of years to make sure they are not past their peak.

TRAVELLING TO GREAT WESTERN?

Visit our blog, www.bestswines.com.au/blog, to discover our local tips including places to eat, places to stay and activities to keep the whole family entertained.

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