

EDITION #17

DISCOVER OUR BEST-KEPT SECRETS

OCTOBER 2022

# A DYNAMIC WINEMAKING DUO



ith only six winemakers having been appointed in our long history, a new custodian of our winemaking practices marks an exciting new chapter at Best's Wines. Particularly one we already consider a member of

so when it's someone we already consider a member of our extended family.

We're thrilled to welcome back Simon Fennell as our Senior Winemaker. A familiar face to many around our part of town, Simon was previously Assistant Winemaker at Best's from 2012 to 2016, before he was appointed Winemaker at nearby Montara Wines. Simon's experience of the historic Great Western vineyards and terroir makes him a valuable addition to the Best's team.

Growing up in South Australia's Coonawarra wine region, winemaking was a natural career choice for Simon, learning the ropes in his hometown's vineyards and cellars. With a degree in horticulture and winemaking, he also worked as a craft beer brewer for four years before returning to wine.

Simon will work alongside our Assistant Winemaker Jacob Parton, who has so capably worked with the Thomson family throughout the 2022 vintage. One of the industry young guns, Jacob hails from the NSW cool-climate region of Orange, where he began working



Image: Jacob Parton, Assistant Winemaker and Simon Fennell, Senior Winemaker

in vineyards from the age of 14. With so much talent to add to the depth of family experience, we're excited about what the future will hold with this dynamic duo at the helm.



**Did you know?** Best's first winemaker, the legendary Trevor Mast, was first appointed in 1975. Prior to that time the Thomson family had made our wine, learning mostly from experience, with no formal winemaking qualifications like our winemakers have today.





# BEST'S 2021 FOUDRE FERMENT RIESLING WINS ---WINE OF THE YEAR ---



HAT AN HONOUR! We were thrilled to have our Best's 2021 Foudre Ferment Riesling named 2023 Halliday Wine Companion Wine of the Year. The wine was also awarded Best White Wine, Best Riesling and scored 96 points. The announcement was made in early August in Melbourne the 2023Halliday Wine at Companion awards. Ben Thomson collected the award, with members of the Best's team also watching on with pride. A night we'll certainly never forget.

The team at Halliday Wine Companion noted: "The winning wine comes from Best's Wines in Victoria's Great Western, winner of our 2021 Best Value Winery. Of all the wines submitted to the 2023 Companion, riesling has been dubbed the best-value grape variety – with 33 per cent earning the value rosette – no other variety came close."

This is the second time that Best's have won this prestigious title, previously winning in 2017 for the 2014 Thomson Family Shiraz. Interestingly, it is only the second time that a white wine has won Wine of the Year. This speaks to the exceptional quality and value of the wines being produced in the Grampians region, and we could not be more proud.

#### 2021 FOUDRE FERMENT RIESLING

Scan the QR code to listen to Ben Thomson talk about the Wine of the Year, our 2021 Foudre Ferment Riesling.

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#### CONCONGELLA CHRONICLE

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## Marinated Ginger Tuna steaks

**GLUTEN & DAIRY FREE** 

SERVES 2 PEOPLE

PREP TIME : 5 MINS COOK TIME: 5 MINS

This recipe is one of Nicole Thomson's favourite recipes, made by her son Jackson. It's quick to make and pairs perfectly with our Great Western Riesling.

#### **INGREDIENTS**

- 2 teaspoons of grated ginger
- 2 small tuna steaks
- 2 teaspoons of avocado oil
- 2 teaspoons of lemon juice
- $2\ {\rm teaspoons}\ {\rm of}\ {\rm coconut}\ {\rm aminos}\ {\rm seasoning}$
- Garlic powder

- Sea salt & pepper
- Sesame seeds (optional)

#### **INSTRUCTIONS**

- 1. Peel and grate the ginger. Place the tuna steaks in a medium bowl and start rubbing the grated ginger onto both sides.
- 2. In a small bowl combine the avocado oil, lemon juice and coconut aminos and pour evenly onto both sides of the steaks. Season both sides with garlic powder, sea salt and pepper. Let it marinate for 15 minutes.
- 3. Heat a large pan over medium high heat until hot. Make sure the steaks are covered with the marinade before you place them in the pan. Sear the steaks for 1-2 minutes on each side for rare. Depending on how you like your tuna steak cooked, you might sear it longer. If the pan is getting too hot, lower the temperature to medium.
- 4. Once the tuna is done, place it on a plate and serve with your favourite side or cut into slices and serve as an entrée. If using sesame seeds, sprinkle over to finish
- 5. Enjoy with a glass of Best's Great Western Riesling.

Meet the BEST'S TEAM



Cellar Door Team Member

Anna was born in Mount Gambier in South Australia, but grew up on her family dairy farm in Wando Vale in Western Victoria. A lover of team sports, she went on to study at Deakin University before starting a teaching career and settling in Ararat. With a love of the land, it's not surprising that she enjoyed her first taste of the wine industry working in the Coonawarra vineyards, but it was the storytelling about the wine that captivated her passion to work in cellar doors. We love Anna's enthusiasm and creativity! With four children to keep her busy, beyond work, she loves travelling, hosting friends and watching her footy team Richmond play at the MCG.

Favourite Best's wine? Sparkling Shiraz and Young Vine Pinot Meunier



A key member of our vineyard team, Craig was born in Ararat and raised in Pomonal. A fitter and turner by trade, he originally did his apprenticeship with Toyota Australia in Port Melbourne. Having decided the city life was not for him, he returned to the Grampians region where he worked in maintenance at Seppelt Wines for 26 years. Craig started working in the vineyard at Best's Wines in early 2019. While his main role is in the vineyard, Craig has also used his trade skills to help craft some of the spectacular red gum tables in our cellar door. Craig loves to go camping and touring, and especially loves to read.

Favourite Best's Wine? Bin No. O Shiraz

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# INSPIRED BY A VISION, WITH A NOD TO THE PAST

Have you tried our 2019 Hamill Shiraz yet? Hamill tells a multigenerational story of the Thomson family, beginning with Emily Grace Hamill, who married Fredrick Thomson. Emily was instrumental in the success of the Thomson family and enabled the family to purchase Best's.

The name Hamill has been handed down through generations, as listed below, and sits with fifth-generation, Benjamin (Ben) Hamill, whose leadership led to purchasing Sugarloaf Creek Vineyard.

- Eric Vivian Hamill Thomson
- Frederick Hamill Thomson
- Emily Grace Hamill

It's in the Thomson family's usual humble way they're giving a silent nod to the history and dedication to Emily Grace Hamill – a lovely way to honour the past while looking to the future.

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The Best's Hamill Shiraz is picked off three distinctive blocks, with small parcels kept aside and treated separately in the winery. Individual rows are hand-harvested to incorporate the whole-bunch spice, and whole berry on the bottom to create the fleshy red fruits. This wine was produced using 85% whole bunch and 15% whole berry, fermented on skins for up to 21 days and matured in French barriques for 14 months.

It's a rich and voluptuous single-vineyard wine, with depth and delicious flavours that are slightly different to those Best's Shiraz sourced from the Concongella Vineyards. Great to drink as a young wine with food, but it will soften and gain complexity for ten years or more.



# **19<sup>TH</sup> WINETECH CONFERENCE**

Ben Thomson recently presented at the 19th Australian Wine Industry Technical Conference in Adelaide about solving problems in viticulture with technology. A leader in his field, Ben is often called on to provide industry best practice on how we're sustainably nurturing our vineyards. There's some exciting innovation taking place across the Australian wine industry around adoption of new technology in our vineyards – a fascinating forum to continue to evolve and learn.



#### **DID YOU KNOW?**

Best's was recently named 2022 Gourmet Traveller WINE, Best Tasting Experience, Grampians Region.



#### **2022 GREAT WESTERN RIESLING**

Enjoy the flavours of pithy lemons, lime juice and lime sorbet, a touch of residual sweetness with a fresh zingy acidity.

Released Retail	•
Discovery Club	\$22.50
Magnum Club Imperial Club	



#### 2022 GREAT WESTERN ROSÉ

Pale, dry and flavoursome. Delicious stone fruit flavours with crunchy 'granny smith'

apples and a creamy softness.  $% \left( {{{\mathbf{x}}_{i}}} \right)$ 

Released	October 2022
Retail	\$25
Discovery Club	\$22.50
Magnum Club	\$21.25
Imperial Club	\$20



#### 2019 SPARKLING SHIRAZ

Often referred to as Christmas in a bottle. A rich mousse, persistent bubble & aromas of plum pudding and dark spices.

Released	November 2022
Retail	\$35
Discovery Club	\$31.50
Magnum Club	\$29.75
Imperial Club	



#### 2020 WHITE GRAVELS HILL SHIRAZ

A wine full of aromas of pepper, rhubarb and plums. The palate is full of red savoury fruits, finishing with long velvety tannins.

Released	September 2022
Retail	\$45
Discovery Club	\$40.50
Magnum Club	\$38.20
Imperial Club	\$36

# $\sim$ Shining a spotlight on best's riesling $\sim$

T'S THE VARIETAL THAT'S RECENTLY PUT Best's in the spotlight. But did you know that Riesling at Best's Great Western has a long and illustrious history? Henry Best planted our Concongella Vineyard in 1868, and Riesling was one of the first varieties planted in this historic patch of earth. In fact, the importance of these plantings has attracted German scientists to take cuttings to identify the source of these vines and potentially improve the mother vines' material in Germany.

We know that the Riesling planted at Best's predates most of the vines in Germany, the spiritual home of Riesling, and that phylloxera wiped out the Old World vineyards in the late 19th century. In the viticultural timeline at Best's, the next substantial planting of Riesling after the 1868 vineyards was in 1944. Subsequent plantings were made at Concongella in 1978 (in the House Block) and at Rhymney in 1999. Best's are currently planting more Riesling vines at our Sugarload Creek Vineyard.

The climate and soils in the Great Western region ideally suit the Riesling variety. Our cool, continental location makes for very cold winters and strong diurnal (daily) temperature shifts during the growing and ripening season. This ensures full ripeness and plenty of natural acidity in the grapes.

Riesling is known as one of the best white varieties to age, and Best's Great Western Rieslings from the 1970s are still drinking well today. Interestingly, when those wines were produced, refrigeration was not commonplace in the Australian wine industry, nor was stainless-steel storage, so it was standard to mature and stabilise the wine in large oak vats, as is still the practice in Germany and France today. Best's went back to the future with the reintroduction of this practice of maturing Riesling



in oak vats in 2012 with the EVT Riesling, now known as Foudre Ferment Riesling.

Germany's influence on Best's Riesling production also came in the form of Trevor Mast, the first winemaker outside the Thomson or Best family to work at the winery. Trevor joined Best's in 1975 after studying winemaking at the Hochschule Geisenheim University in Germany under the tutelage of the esteemed Helmut Becker. Trevor's training in this great Riesling-producing area helped lift the pool of knowledge of the variety and style of wine produced at Best's.

In 2003, Best's made the decision to bottle Riesling under screwcap and we've continued that practice ever since. Older Riesling bottles sealed under cork, pulled from our underground cellars, are still aging in a spectacular way. However, the Riesling under screwcap retains freshness and the natural acidity for a longer time. There's nothing finer than watching the wines evolve, deepening to a golden straw colour and developing buttered toast qualities, with a sumptuous mouthfeel.

### SHARE YOUR BEST HAPPY SNAPS AND WIN

We are giving away wine worth up to \$85 each month for your best photos of you enjoying your Best's Wines. Simply post your picture on Instagram and tag us using @bestswines or #bestswines for your chance to WIN!



Did you know we have a new online home for Best's? A new website was unveiled in July, and we're loving the feedback we've received from customers. Don't forget to login when you first visit so that you can receive your discount.

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# **UPCOMING EVENTS & TASTINGS**

We've loved welcoming back members and guests to our Great Western cellar door. There's lots planned over the next few months for members to enjoy. Be the first to book in for some fabulous interactive tastings, events and memorable wine experiences. Here's a taste of what's in store...

Melbourne Cup Weekend (30 October 2022) – Art exhibits, food trucks and live music

Grampians Winemakers Pop-up (3 December 2022)

 $\times$  Museum Wine Night (14 January 2023) - includes a glass of bubbles on arrival and four tastings from the museum wine list.

 $\times$  Riesling Masterclass (3 February 2023) – a virtual online session with Hamish Thomson focusing on a selection of our Rieslings.

Interested in coming along? Simply scan the QR code for all the details and be sure to book in.

Alternatively visit **bestswines.com/events** for further details.



# The Grampians Peaks Hiking Trail

Keen hikers have long been lured to the Grampians to traverse the region's incredible ancient bushland and craggy peaks. Now, the newly opened Grampians Peaks Trail is posing a challenge like few others, while offering some of the best panoramic views in the country.

Officially opened in November 2021, the new trail spans 160km through the Grampians (Gariwerd) National Park, inspiring experienced hikers to tackle the trail in one go – over 12 nights and 13 days. It is, in fact, the longest hiking trail to open in Victoria since the 100km Great Ocean Walk in 2006. If a two-week hike sounds a little intense, the good news is the trail can be walked in stages, with multi-day, overnight and even day-walk



options. See further details on our website – it makes yet another reason to plan a trip and come and visit us.

𝒴 @bestswines You 🔤 bestswines

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### Christmas Cut-Off Dates

Don't miss out on your wine deliveries for the festive season. With delivery delays across Australia, get in early to avoid disappointment. Order before: Sunday, 27 November: NSW, ACT, QLD, WA, SA, TAS, NT. Sunday, 4 December: VIC.

### **CONNECT WITH US**

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## CONTACT US

111 Best's Road, Great Western, Victoria, 3374, Australia P: (03) 5356 2250 F: (03) 5356 2430 E: info@bestswines.com W: bestswines.com