



2024 FOUDRE FERMENT RIESLING

This wine is the successor of the very well received 2012 EVT 51. The 2012 was the inaugural wine of this style from Best's, but it is reflective of the way Riesling was made here in the 1970s and earlier.

The aromatic Riesling juice is given extended skin contact then wild fermented in a large oak Foudre (barrel), made by the Schneckleitner family in Austria. The wine exhibits both the complexities of a barrel ferment and spontaneous fermentation without the overt oak flavour, due to the large size and subtlety of the Foudre.

The Foudre Ferment style represents another facet of Rieslings charm produced here in Great Western.

TECHNICAL DETAILS

Region:	Great Western, Victoria
Grape Variety:	Riesling
Alcohol:	11.5%
Residual Sugar:	10.16 g/L
Winemaker:	Jacob Parton & Dom Bolton

TASTING NOTES

Colour: Pale straw, with yellow / gold hues.

Bouquet: Exceptional bouquet of white petals and florals, with freshly cut hay and yellow stone fruits.

Palate: Vibrant yellow stone fruits of peach and apricot, with white jasmine and honey suckle floral notes. Citrus drives this wine with preserved lemon, limoncello and lime rind. Good phenolics and acid drive keeping this wine light and fresh.

Cellaring: The aromatic characteristics of this wine are best appreciated in the short to medium term, but this wine will gain complexity over the next 7-10 years.

Try it with classic fish and chips, yabbies in garlic butter or pan-fried halloumi with grilled nectarines.
Drink now to 2034.

Vintage: Vintage 2024 began with a very wet spring. Rain and cool temperatures were the theme up until Christmas. The rain slowed down in January and was followed by very warm weather across February. The warmer end to vintage promoted intense stone fruit characters in the finished wine. The Riesling yields for 2024 were outstanding across the Great Western region.





AWARDS & REVIEWS

REVIEWS