



## TASTING NOTE

# 2019 FOUDRÉ 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 French oak foudre (barrel) made by the famous cooper Marc Grenier. The resultant 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.

This wine is a representation of another facet of Riesling's charms. Displaying complex aromatic honeyed richness with texture and acidity to balance, it is the ideal accompaniment to stinky creamy cheese.

## TECHNICAL DETAILS

**Region:** Great Western, Victoria  
**Grape Variety:** Riesling  
**Alcohol:** 11.0% R/s 6.8g  
**Winemaker:** Justin Purser

## TASTING NOTES

**Colour:** Pale straw with flashes of green.

**Bouquet:** Fragrant and freshly scented lime leaf, lavender oil, ginger and crushed rocks.

**Palate:** A finely woven tapestry of flavours including lemon, ginger and honeycomb. The crumbly texture and fine acidity give this wine a clean refreshing finish.

**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 ten years or so.  
Serve it with a cheese platter. Drink now to 2030.

**Vintage:** A warm, dry growing season meant that the vines ripened quickly and crops were lower than average. Sufficient water supply ensured the grapevines remained in good health and some February rain gave the vines a well-deserved drink and freshened them up before the grapes were harvested.



## **AWARDS & REVIEWS**

### **REVIEWS**

#### **THE REAL REVIEW – March 2020**

White flowers and baby powder. Lime blossoms are open and loose-knit as it flows through to the mid-palate where they hand off to a layer of lime curd and oyster-shell, a touch of dry sawdust gives hints to the winemaking used. Sweetness is there but so well-controlled by a pithy acid line, so the finish is bright and clean. Drink now – 2028 **Rating: 93 points**

#### **2021 HALLIDAY WINE COMPANION – August 2020**

Vines planted in '78 and '98, harvested by the sophisticated Opti grape sorter-destemmer, 4 hours in the Opti before pressing, thence to a 7yo foudré for fermentation, and maturation on lees. You'd better pay attention as you take your first sip – this is not your grandma's Riesling. Unsweetened lime sorbet. **Rating: 96 points**