



2025 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 large French oak foudre (barrels), one made by Marc Grenier in France and the other 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 %
Residual Sugar:	4.94 g/L
Winemaker:	Jacob Parton & Dom Bolton

TASTING NOTES

Colour: Pale yellow with green hues.

Bouquet: White jasmine, blossom with apricot and yellow stone fruits.

Palate: Fresh apricot, yellow peach and yellow nectarine fills the front palate followed by lychee, passionfruit sorbet, lime zest and lemon rind. Citrus pip phenolics from the skins contact giving the wine texture. Richness from the residual sugar is balanced with fresh acidity.

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 10-15 years.

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

Vintage: Vintage 2025 was warm and dry, with heat across the growing season and occasional relieving rain. Strong diurnal shifts kept nights cool, preserving natural freshness. The warm days-built intensity and concentration, while the cool nights shaped a Riesling with clarity, lift, and poised elegance.





AWARDS & REVIEWS

Halliday Wine Companion – Jeni Port, February 2026

Left on skins for 24 hours, pressed and racked to two large oak casks, barrel fermentation, left on lees for five months. A wine that says 'not only is it okay to place riesling in oak, but it can open up a wonderful world of flavour and texture'. Aromatic honeysuckle florals and exotic ginger and lemongrass aromas mingle with citrus, pear and apple. Builds on the palate oh-so delicately but deeply with a warm textural mouthfeel. Oak contributes to the umami and a leesy almond mealy-ness, while the purity of riesling fruit shines brightly. A stunner from a top vintage. ***Rating: 97 points***