



2025 PINOT NOIR

The fruit for this wine comes from 1980 and 1987 Pinot Noir plantings in the Concongella vineyards, at Best's Great Western, the 1997 plantings and recently grafted vines at the elevated vineyard at Salvation Hills. The clones are Best's, MV6, D5V12 & D2V5.

Pinot Noir was first planted in the Nursery Block at Best's in the 1860's. It is believed that the origin of these vines was the James Busby collection, Australia's first vines. These Pinot Noir cuttings were sourced from some of the finest vineyards in Burgundy. The original Best's plantings are now thought to be the oldest Pinot Noir vines in the world, and one of these clones is thought to exist nowhere else in the world.

TECHNICAL DETAILS

Region:	Great Western, Victoria
Grape Variety:	Pinot Noir
Alcohol:	13.0%
Winemaker:	Jacob Parton & Dom Bolton

TASTING NOTES

Colour:	Vibrant purple with ruby hues.
Bouquet:	Crushed strawberry, raspberry, cherry, blueberry and leafy spice.
Palate:	Juicy red fruits of strawberry, raspberry, cherry and confectioned red lollies. Campari spice, savory white spice and hints of dried leaf add layers of complexity. Crunchy acidity and very fine grain tannin add length and tension.
Pairing:	Best paired with dishes that are sweet & salty. Peking duck or Hoisin glazed pork
Cellaring:	7-12 years.
Vintage:	Vintage 2025 was warm and dry, with heat across the growing and ripening season. There was the occasional relieving rain.

Strong diurnal shifts kept nights cool, preserving natural freshness. The warm days-built intensity and concentration, while the cool nights shaped this Pinot Noir with concentration, colour, depth and length.





AWARDS & REVIEWS

‘Medium ruby red, bright in the glass. Raspberry, amaro herbs and a touch of crushed rock on the nose. Medium bodied, lifted through the mid palate by a freshening wing of acidity, then deeper smoky notes and plum fruit fill towards the back. Tannins have a supple grip, easing to a good length and finally drying out’. Rating 91/100 Drink 2026- 2033

The Real Review Sturt Knox, June 2026