



BASILISK

2006 BASILISK CABERNET BALZAC

“An enchanting combination of serpent and rooster, the Basilisk is a creature of folklore whose name and legend have inspired the creation of our premium wine range. This enigmatic blend of two creatures’ parallels our concept of uniquely styled wines, each individually crafted by combining exceptional parcels of fruit with passionately applied winemaking techniques to create a wine true to its variety and regional origin.



Gold 2008 Victorian Wine Show

Bronze 2009 Cowra Wine Show

VINTAGE INFORMATION

Region	Central Victoria
Varietal	94% Cabernet, 6% Balzac
Alcohol	14.5%
Best Consumed	2008 - 2015

WINEMAKING / VITICULTURE

Fruit for the Basilisk Cabernet Balzac was harvested from select vineyard sites within Central Victoria during March/April 2006. The must was fermented in static red fermenters and pumped over every eight hours for the ferment’s duration. Once the ferment was dry, the resulting wine was pressed off the skins and allowed to settle before letting a natural secondary fermentation commence. Separate parcels of the wine spent between 6 and 12 months on French oak, after which the final blending of select parcels took place. The ensuing wine is rich and generous with extremely varietal notes and hidden layers of complexity. The engaging varietal length of the wine is endearing and can only be complimented by the savoury tannins that the Balzac contributes to the wine.

HARVEST NOTES

The growing season in 2006 started very well with a cool spring and good rains vital during the growing season. Harvesting began a little earlier than usual, nevertheless small berry sizes and lighter bunch weights complimented by high sugar levels produced ripe, rich and intense flavours in the berries. By and large the fruit for the 2006 Cabernet Balzac was of exceptional quality, with the colour and flavour intensity being exceedingly apparent.

WINE DESCRIPTION

This unique, full-bodied blend of Cabernet Sauvignon and Balzac exhibits a rich, intense nose full of cassis and blackberries with a hint of spicy oak. With a boldly structured palate displaying flavours of black fruits such as blackcurrants and plums, the intense, velvety length of the wine seems endless. This is a truly powerful Cabernet in every sense and will only benefit from careful cellaring.

FOOD RECOMMENDATIONS

To truly appreciate the intensity of this wine, enjoy with dishes such as lamb shanks, rib roast or strongly flavoured cheeses.