



BASILISK

2005 BASILISK MARSANNE VIOGNIER

“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 blending select parcels of fruit with skilfully applied winemaking techniques to create a wine true to its style and regional origin.



VINTAGE INFORMATION

Region	Central Victoria
Varietal	87% Marsanne 13% Viognier
Alcohol	12.5%
Best Consumed	2007 - 2011

WINEMAKING / VITICULTURE

Fruit for the Basilisk Marsanne Viognier was harvested during the cool of night, to maintain fruit freshness, after which the juice was cold settled and cold fermented in stainless steel tanks. Yeast lees were naturally settled before cold stabilisation and filtration of the wine occurred. Neither the Marsanne nor the Viognier were exposed to any oak during the production of this wine.

HARVEST NOTES

The conditions in 2005 were very dry, although there were some mild patches of weather throughout. Coupled with the ongoing drought, flavour intensity in the grapes developed slowly and steadily, resulting in slightly reduced yields, but high quality fruit. Harvest was rain free and therefore uninterrupted. The fruit for this wine was harvested from Central Victoria.

WINE DESCRIPTION

This intriguing blend of Marsanne and Viognier results in a fragrant and elegant white wine. It displays aromas and flavours of lifted apricots, citrus notes and floral hints with a viscous mouth feel and good length.

FOOD RECOMMENDATIONS

The Basilisk Marsanne Viognier combines magically with food, particularly dishes with an Italian or an Asian flavour. An excellent match with Pad Thai or a very flavoursome match with rich chicken or fish dishes