



BASILISK

2007 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 combining exceptional parcels of fruit with passionately applied winemaking techniques to create a wine true to its variety and regional origin.



Silver 2011 Royal Melbourne Wine Show

Bronze 2011 Royal Hobart Wine Show

Gold 2009 Royal Hobart Wine Show

Silver 2009 Rutherglen Wine Show

Bronze 2009 Royal Queensland Wine Show

Bronze 2009 Royal Perth Wine Show

Bronze 2009 Royal Melbourne Wine Show

VINTAGE INFORMATION

Region	Central Victoria
Varietal	80% Marsanne , 20% Viognier
Alcohol	12.5%
Best Consumed	2008 - 2013

WINEMAKING / VITICULTURE

Fruit for the Basilisk Marsanne Viognier was harvested from select vineyards within the Goulburn Valley. To maintain quality, fruit freshness and varietal characters, the fruit was harvested during the cool of night. The fruit was crushed and pressed, after which the juice was cold settled and fermented at cool temperatures 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. The Marsanne Viognier is bottled early once the blending has been finalised, as this allows the wine to develop some bottle aged characters. The ensuing wine is fragrant and appealing which is a testament to the care and creativity that has followed the wine from vineyard to bottle.

HARVEST NOTES

The growing season in 2007 was dry and warm with vintage starting two weeks earlier than expected and finishing a month earlier than usual, this being the quickest vintage in our history. As a result the yields were down approximately 30% in our Central Victorian vineyards and quality was of an extremely high standard. Berry size was small and bunch weights were lighter and this has seen an increase in flavour and intensity across the board. This season was definitely about quality rather than quantity.

WINE DESCRIPTION

Inspired by the classical Rhone style, this wine discovers the harmonious blend of Marsanne and Viognier. Crafted from select parcels fruit grown in our Central Victorian vineyards, the Marsanne provides structural elegance whilst the Viognier lends a fragrant punch. With a rich, nutty palate complimented by hints of pear, spice and a tinkle of apricot, the complexity and appeal of this lovely wine will only develop. Like all Marsanne, this wine drinks lovely at present, however will only benefit and offer more intrigue with time.

FOOD RECOMMENDATIONS

The Basilisk Marsanne Viognier combines magically with food, particularly Asian dishes and fresh Seafood. It is a delightful accompaniment to Gourmet Seafood Pizza and Thai Curries.

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