



BASILISK

2008 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 2013 Royal Sydney Wine Show

Silver 2012 Victorian Wine Show

90 Points James Halliday's Wine Companion 2012



VINTAGE INFORMATION

Region	Central Victoria
Varietal	93% Marsanne 7% Viognier
Alcohol	14%
Best Consumed	2010 - 2014

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 2008 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. The 2008 growing season was a memorable one in which intensity and fruit quality were so superior, unlike anything seen for a long time. The 2008 Basilisk Marsanne Viognier is a testament to the growing season, where wines with amazing intensity were produced.

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.