



# BASILISK

## 2007 BASILISK RIESLING

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.



'..Commended..' 2010 International Wine Competition

'..Commended..' 2010 Decanter World Wine Awards

Silver 2009 Victorian Wine Show

Bronze 2009 Canberra International Wine Challenge

Bronze 2009 Royal Perth Wine Show

### VINTAGE INFORMATION

|               |                                 |
|---------------|---------------------------------|
| Region        | Strathbogie Ranges, Eden Valley |
| Varietal      | 100% Riesling                   |
| Alcohol       | 12.5%                           |
| Best Consumed | 2007 – 2017                     |

### WINEMAKING / VITICULTURE

The fruit for the Basilisk Riesling was sourced from two distinctive vineyard sites known for their cool climate Riesling production. Both the Strathbogie Ranges and Eden Valley have long, warm sunny days and cool evening temperatures allowing for perfect fruit flavour development whilst retaining natural acidity. The fusion of fruit from these two regions adds subtlety and complexity to this varietal.

The grapes were harvested during the cool of the night to maintain fruit freshness and gently pressed to minimise phenolic characters. Juice was settled cold and after racking, inoculated with neutral yeast to further enhance varietal character. Fermentation was cool (9-11 degrees) and slow in order to maximise and enhance the natural fruit flavours. The wine was fermented to dryness and bottled early to retain freshness.

### HARVEST NOTES

The conditions in 2007 were extremely dry 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, yields were down approximately 30% in our Central Victorian vineyards but the quality was of an extremely high standard. Due to the lack of water, berries were smaller and bunch weights were lower but this has seen an increase in colour and flavour intensity across the board. This season was definitely about quality rather than quantity.

### WINE DESCRIPTION

A beautifully structured wine it displays enticing floral aromas of citrus blossom and perfume. The seamless palate exhibits fresh lemon and lime flavours with a crisp acid finish providing exceptional length.

### FOOD RECOMMENDATIONS

As this is a crisp, dry style Riesling it is an ideal match with freshly shucked oysters or barbequed prawns. For something a little more filling, try with a Barramundi fillet cooked in lime butter.