



BASILISK

2010 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.



Blue Gold & Top 100 2011 Sydney International Wine Competition
Bronze 2011 Royal Sydney Wine Show
Gold 2010 Canberra International Riesling Challenge
Gold 2010 International Wine Challenge

VINTAGE INFORMATION

Region	Strathbogie Ranges
Varietal	100% Riesling
Alcohol	12%
Best Consumed	2010 - 2020

WINEMAKING / VITICULTURE

The fruit for the Basilisk Riesling was sourced from the Strathbogie Ranges. This region has long, warm sunny days and cool evening temperatures allowing for perfect fruit flavour development whilst retaining natural acidity.

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 in various parcels, with each fermentation stopped with varying amounts of residual sugar. Although we bottle this wine young, high natural acid will ensure that the wine can safely be cellared for the next 10 years.

HARVEST NOTES

The 2010 growing season allowed us to breathe a sigh of relief. With heat spells and bushfires in 2009 and higher than ideal alcohols in 2008, it seems that 2010 will produce wine with more elegance and balance. It was not without the odd scare though as higher than average rainfalls in March caused a few issues with disease, thankfully the worst seemed to skip us. Overall 2010 looks to be a promising year with lower than average yields providing excellent quality and a long slow ripening season providing intense fruit characters amongst all varieties.

WINE DESCRIPTION

A beautifully structured wine it displays enticing floral aromas of citrus blossom and perfume. The seamless palate exhibits Strathbogie minerals, complexed with generous amounts of orange blossom and lemon/lime flavours with a crisp acid finish providing exceptional length. Drink now but don't be afraid to lock it away for a while and watch it change with time.

FOOD RECOMMENDATIONS

As this is a crisp, dry style Riesling it is an ideal match with fresh Salmon or barbecued prawns. For something a little more filling, try with an Asian stir-fry such as Pad Thai.