



# BASILISK

## 2011 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.



**GOLD** 2011 Royal Adelaide Wine Show  
**Silver** 2011 Canberra International Riesling Competition  
**Silver** 2011 Royal Hobart Wine Show  
**Bronze** 2011 Royal Melbourne Wine Show

### VINTAGE INFORMATION

Region	Strathbogie Ranges
Varietal	100% Riesling
Alcohol	12%
Best Consumed	2011 - 2021

### WINEMAKING / VITICULTURE

The fruit for the Basilisk Riesling is grown in the Strathbogie Ranges. The high altitude vineyards have 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 lightly pressed to ensure only the premium free run juice was used. Juice was settled cold and after racking, inoculated with neutral yeast to further enhance varietal character. Fermentation was cool (9-11 degrees) and slow to maximise and enhance the natural fruit flavours. The wine was fermented in various parcels, with each fermentation completed with varying amounts of residual sugar. The high natural acid will ensure that the wine will continue to improve for the next 10 years.

### HARVEST NOTES

2011 is the year the drought finally broke in Australia. Amid much celebration, there were some challenges for our winemakers, who worked through the extraordinary rains to make some excellent wines. Some vineyards were lost to floods, but those that survived produced wines that are light in style, colour and alcohol, that offer elegance and finesse.

### WINE DESCRIPTION

This beautifully structured wine 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 a slightly spicy Asian dish such as Pad Thai.