



BASILISK

2012 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.



Bronze 2013 International Wine Challenge

Bronze 2013 Decanter World Wine Awards

92 Points James Halliday's Wine Companion 2013

Silver 2012 Royal Melbourne Wine Show

Bronze 2012 Canberra International Wine Challenge

Bronze 2012 Royal Perth Wine Show

Bronze 2012 Victorian Wine Show

VINTAGE INFORMATION

Region	Central Victoria
Varietal	100% Riesling
Alcohol	12%
Best Consumed	2012 - 2022

WINEMAKING / VITICULTURE

The fruit for the Basilisk Riesling was sourced from two distinctive vineyard sites within Central Victoria known for their distinctive Riesling production. The Strathbogie Ranges has long, warm sunny days and cool evening temperatures allowing for perfect fruit flavour development whilst retaining natural acidity. Whereas the Nagambie Lakes has warmer ripening condition, however still maintaining floral aromatics and excellent 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 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

The highly anticipated 2012 vintage has produced some excellent wines with beautiful balance and length of flavour. The harvest was short and fast with whites and reds ripening early in the season, and good Autumnal weather to follow. Overall the quality is a remarkable, and the resulting wines will live on for many years to come.

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 perfumed 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.