



BASILISK

2010 SAUVIGNON BLANC

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.



92 Points James Halliday's Wine Companion 2012

Bronze 2011 Royal Sydney Wine Show

Bronze 2010 Royal Queensland Wine Show

VINTAGE INFORMATION

Region	Central Victoria
Varietal	100% Sauvignon Blanc
Alcohol	12.5%
Best Consumed	2010 - 2012

WINEMAKING / VITICULTURE

Fruit for the Basilisk Sauvignon Blanc was harvested from a select vineyard within the Strathbogie Ranges during March 2010. The fruit was crushed, pressed and cold settled before being inoculated with a trusted work horse yeast, QA23. The fermentation was conducted at cool temperatures ranging between 10-12C, with the fermentation period taking 3 weeks. The wine was then fined, cold stabilised and filtered before being bottled young and fresh. Time from vine to bottle was as little as 8 weeks, therefore it is as fresh and youthful as we can make it.

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 delicate yet remarkably complex wine produced from select parcels of fruit from the cool climate Strathbogie Ranges of Central Victoria. Pale in straw colour, this wine is filled with aromas of pineapple and citrus with subtle hints of gooseberries and passionfruit. The palate displays appealing tropical fruit flavours with an underlying lemon and lime zing. With tremendous length of flavour and a long lingering finish, this is a wine that can be enjoyed with food or just as easily on its own.

FOOD RECOMMENDATIONS

A fresh and lively wine, the 2010 Basilisk Sauvignon Blanc is best enjoyed lightly chilled. Enjoyed with a spicy Thai curry or a Seafood extravaganza, this is lovely wine to enjoy with food or simply as a way to unwind at the end of a long day.