

# BASILISK SHIRAZ MOURVEDRE 2004

## WINE PROFILE

**Appellation:** Central Victoria

**Varietal:** 89% Shiraz 11% Mourvedre

**Alcohol:** 14.5%

**Total Acidity:** 6.64g/L

**Residual Sugar:** 2.0g/L

**pH:** 3.61

**Bottled:** December 2005

**Release Date:** January 2006

**Best Consumed:** 2006-2011



**MCPHERSON**<sup>TM</sup>  
WINES of AUSTRALIA

“A mythical creature, the Basilisk is an intriguing blend of rooster and serpent. In alchemy, the name Basilisk also referred to the Philosopher’s Stone, a potent and mysterious catalyst, an elixir that was able to turn whatever it touched to gold, cure all ills and confer eternal life”...

## HARVEST NOTES

An excellent year due largely to a long, mild growing season. Ripening conditions were ideal and the continuing drought helped to produce grapes of intense flavour, colour and concentration. Fruit for this wine was harvested from the regions of the Goulburn Valley, the Strathbogie Ranges and Bendigo – all contained within the Central Victoria appellation.

## WINEMAKER NOTES

Basilisk, by McPherson, is a blend of Shiraz and Mourvedre, resulting in a ripe and opulent, yet elegant wine. The 2004 vintage shows classical peppery Shiraz characters, along with ripe plums and dark berries and an earthy, undergrowth character, courtesy of the Mourvedre. The tannins are fine grained and almost velvety and the French oak imparts some spicy notes to the overall wine.

## FOOD RECOMMENDATIONS

The Basilisk Shiraz Mourvedre partners magically well with most red meats, casseroles and pasta dishes.

## WINE DESCRIPTION

Fruit for the Basilisk Shiraz Mourvedre was selected from vineyard sites around Central Victoria during April 2004. The must was fermented in rotary fermenters before being racked off yeast lees. Separate parcels of wine then spent between six and 12 months in French oak, after which a final blending of the various parcels took place. Cold stabilization and filtration followed so as to minimize residue or sediment settling in the bottle over time. The ensuing wine is ripe and complex – in part due to the different Shiraz parcels, but also as a result of the Mourvedre, which imparts a fruit driven, yet earthy character to the wine, that marries well with pepper spice and ripe fruit notes of the Shiraz.

Gold – 2006 Royal Adelaide Wine Show

Gold – 2006 Royal Hobart Wine Show

Silver – 2006 International Wine Challenge

Silver – 2006 Rutherglen Wine Show

Bronze – 2006 Royal Melbourne Wine Show

Bronze – 2006 International Wine & Spirit Competition

Bronze – 2006 Perth Royal Wine Show

Commended – 2006 Decanter World Wine Awards

88 points – 2007 Australian Wine Companion