



# BASILISK

## 2006 BASILISK SHIRAZ MOURVEDRE

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.



### VINTAGE INFORMATION

Region	Central Victoria
Varietal	90% Shiraz, 10% Mourvedre
Alcohol	14%
Best Consumed	2007 - 2013

### WINEMAKING / VITICULTURE

Fruit for the Basilisk Shiraz Mourvedre was selected from vineyard sites around Central Victoria during April 2006. 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 stabilisation and filtration followed so as to minimise 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 matches well with pepper spice and ripe fruit notes of the Shiraz.

### HARVEST NOTES

Conditions in 2006 started very well. A cool spring occurred with good rains – vital during the growing season. Some hot days and nights in the middle of summer caused some distress; however the vines proved to be remarkably resilient - although vintage did arrive a little earlier than usual. To ensure good structure in the wines, picking commenced at lower sugar levels this year. The resultant wines are slightly lower in alcohol, but all have lovely elegant, ripe fruit flavours.

### WINE DESCRIPTION

This wine shows classical peppery Shiraz characters, along with ripe plums and rhubarb plus perfume and anise notes, courtesy of the Mourvedre. The tannins are fine grained and slightly 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. Inspired by classic European styles, the Basilisk wines have a gastronomic focus and have been crafted to drink well now, yet they will also repay medium term cellaring.