



BASILISK

2007 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.



Gold Royal Adelaide Wine Show 2008

Gold Royal Hobart Wine Show 2008

Silver Royal Queensland Wine Show 2009

Silver Cowra Wine Show 2009

Silver Royal Adelaide Wine Show 2008

Commended International Wine Challenge 2009

Bronze Decanter World Wine Awards 2009

Bronze Royal Perth Wine Show 2009

VINTAGE INFORMATION

Region	Central Victoria
Varietal	90% Shiraz, 10% Mourvedre
Alcohol	14.5%
Best Consumed	2008 - 2017

WINEMAKING / VITICULTURE

Fruit for the Basilisk Shiraz Mourvedre was harvested from select vineyard sites within Central Victoria during March/April 2007. The must was fermented in static red fermenters and pumped over every eight hours for the ferment's duration. Once the ferment was dry, the resulting wine was pressed off the skins and allowed to settle before allowing a natural secondary fermentation to commence. Separate parcels of the wine spent between 6 and 12 months on French oak, after which the final blending of select parcels took place.

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. This compliments the pepper spice and ripe fruit notes of the Shiraz, adding extra complexity and appeal.

HARVEST NOTES

The conditions in 2007 were extremely dry with vintage starting two weeks earlier than expected and finishing a month earlier than usual, this being the quickest vintage in our history. As a result, yields were down approximately 30% in our Central Victorian vineyards but the quality was of an extremely high standard. Berry size was small and bunch weights were lighter and this has seen an increase in colour and flavour intensity across the board. This season was definitely about quality rather than quantity.

WINE DESCRIPTION

Inspired by the traditional Rhone style, this wine is a balance of cool-climate spicy Shiraz, enhanced with mild climate full bodied Shiraz, and finally tempered by the savoury tannins of Mourvedre. A smooth, full-bodied wine which exhibits aromas and flavours of blackberry, pepper and spice combined with the elegant integration of French oak. This wine has excellent length of flavour which will only be enhanced with ageing in bottle.

FOOD RECOMMENDATIONS

The Basilisk Shiraz Mourvedre is a wonderful partner to most red meat dishes, casseroles and pasta dishes. Designed to drink now, but will reward medium term cellaring.

