



BASILISK

2009 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 2011 Royal Sydney Wine Show
BLUE GOLD 2011 Sydney International Wine Competition
Top 100 2011 Sydney International Wine Competition
Silver 2010 International Wine & Spirit Competition
Silver 2010 Royal Adelaide Wine Show
90 Points James Halliday's Wine Companion 2011

VINTAGE INFORMATION

Region	Central Victoria
Varietal	Shiraz 95% Mourvedre 5%
Alcohol	14.5%
Best Consumed	2010 - 2015

WINEMAKING / VITICULTURE

Fruit for the Basilisk Shiraz Mourvedre was harvested from select vineyard sites within Central Victoria during March/April 2009. 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 resulting wine is ripe, complex and wonderfully rich and brooding. This is in part due to the distinct Shiraz parcels, but also as a result of the Mourvedre which imparts a fruit driven yet earthy character to the wine.

HARVEST NOTES

The growing season in 2009 was challenging for both grape growers and winemakers. The heat waves in early February devastated a lot of the fruit and shocked the vines into heat stress. Harvesting began a little later than usual due to the intense heat, however the fruit did eventually recover and the ensuing wine is exciting. Sugar levels were lower than previous years, meaning alcohols across the board will be lower, however flavour profiles and intensity levels are evident.

WINE DESCRIPTION

Rich, with elegant and supple tannins, this Rhone inspired wine is an enigmatic blend of cool-climate spicy Shiraz combined with mild climate full-bodied Shiraz, finely tempered by the savoury tannins of Mourvedre. This delicious, exciting and harmonious wine exhibits aromas and flavours of blackberry, pepper and spice combined with the elegant integration of French oak. Rich dark berry fruit flavours are abundant on the palate with underlying savoury notes such as leather and spice. Finishing with excellent length, this wine is magnificent now however will undoubtedly reward those who offer it time.

FOOD RECOMMENDATIONS

The Basilisk Shiraz Mourvedre is a wonderful partner to rich red meat dishes and pastas, and for those who are a little more daring why not try it with dark chocolate (our winemakers choice!).