



BASILISK

2010 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.



Blue Gold & Top 100 2012 Sydney International Wine Competition
Trophy 'Best value red table wine' 2012 Sydney International Wine Competition
Silver 2012 International Wine Challenge, London UK
Silver 2012 Royal Sydney Wine Show
93 Points James Halliday's Wine Companion 2012
Gold 2011 Sydney International Wine Competition
Gold 2011 Royal Melbourne Wine Show
Gold 2011 Perth Royal Wine Show
Gold 2011 Royal Adelaide Wine Show
Gold 2011 Royal Hobart Wine Show
Silver 2011 International Wine and Spirits Competition
Bronze 2012 Decanter World Wine Awards

VINTAGE INFORMATION

Region	Central Victoria
Varietal	Shiraz 95% Mourvedre 5%
Alcohol	14%
Best Consumed	2011 - 2016

WINEMAKING / VITICULTURE

Fruit for the Basilisk Shiraz Mourvedre was harvested from select vineyard sites within Central Victoria during March/April 2010. 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 2010 growing season was one of the best in many years. Excellent growing conditions made for wine with great elegance and balance. Lower than average yields produced wines of fine quality and a long, slow ripening period provided intense fruit characters in all varieties.

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!).