



BASILISK

2012 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.



Silver Medal 2014 Royal Sydney Wine Show

3.5 STARS 'Central & Western Victoria' Winestate National, April 2014

Silver Medal 2013 Hong Kong International Wine & Spirit Competition

Silver Medal 2013 Royal Perth Wine Show

Silver Medal 2013 Royal Queensland Wine Show

Bronze Medal 2013 International Wine Challenge

Bronze Medal 2013 Decanter World Wine Awards

Bronze Medal 2013 Royal Adelaide Wine Show

Bronze Medal 2013 Royal Hobart Wine Show

Bronze Medal 2013 Cowra Wine Show

85 Points Lisa Perrotti-Brown. eRobertParker.com 2013

VINTAGE INFORMATION

Region	Central Victoria
Varietal	Shiraz 95% Mourvedre 5%
Alcohol	14.5%
Best Consumed	2013 - 2018

WINEMAKING / VITICULTURE

Fruit for the Basilisk Shiraz Mourvedre was harvested from select vineyard sites within Central Victoria during March/April 2012. 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 highly anticipated 2012 vintage has produced some excellent wines with beautiful balance and length of flavour. The harvest was short and fast with whites and reds ripening early in the season, and good Autumnal weather to follow. Overall the quality is remarkable, and the resulting wines will live on for many years to come.

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!).