



BASILISK

2008 TEMPRANILLO

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 2010 Royal Sydney Wine Show

83 Points James Halliday's Wine Companion 2010



Winestate 'Best Wines of 2010'

Gold 2009 Rutherglen Wine Show

Bronze 2009 Cowra Wine Show

VINTAGE INFORMATION

Region	Central Victoria
Varietal	100% Tempranillo
Alcohol	14.5%
Best Consumed	2009 - 2014

WINEMAKING / VITICULTURE

Fruit for the Basilisk Tempranillo was harvested from select vineyard sites within Central Victoria during March 2008. The must was fermented in static red fermenters which were pumped over 8 hourly for the ferments 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 in French oak, after which the final blending of select parcels took place.

HARVEST NOTES

The growing season in 2008 started very well with a cool spring and good rains vital during the growing season. Harvesting began a little earlier than usual, nevertheless small berry sizes and lighter bunch weights complimented by high sugar levels produced ripe, rich and intense flavours in the berries. The 2008 growing season was a memorable one in which intensity and fruit quality were so superior, unlike anything seen for a long time.

WINE DESCRIPTION

Basilisk Tempranillo is a medium bodied wine, which is inky in colour and beautifully structured. The nose offers an array of interest from black olives to leather to a hint of tobacco. Dark fruits complete the overall nose which is complexed by a hint of spice. The tempting black cherries and plums, along with subtle oak and savoury tannins contribute to a lengthy palate with chalky tannins and long acidity. A wonderfully complete wine that is best enjoyed with food.

FOOD RECOMMENDATIONS

Tempranillo is a lovely food wine with great length and acidity. It is the perfect pizza wine! Or enjoy with Spanish tapas or a traditional roast dinner.