



BASILISK

2009 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.



86 Points Lisa Perrotti-Brown, The Wine Advocate 2012
Bronze 2010 Royal Adelaide Wine Show
Bronze 2010 Royal Melbourne Wine Show
88 Points James Halliday's Wine Companion 2009

VINTAGE INFORMATION

Region	Central Victoria
Varietal	100% Tempranillo
Alcohol	13.5%
Best Consumed	2010 - 2015

WINEMAKING / VITICULTURE

Fruit for the Basilisk Tempranillo was harvested from select vineyard sites within Central Victoria during February 2009. 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 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

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, therefore enjoy it with traditional Spanish tapas, spicy Italian pizza or a traditional roast dinner.