



BASILISK

2014 SAUVIGNON BLANC

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.



VINTAGE INFORMATION

Region	Central Victoria
Varietal	100% Sauvignon Blanc
Alcohol	12.5%
Best Consumed	2014 – 2018

WINEMAKING / VITICULTURE

Fruit for the Basilisk Sauvignon Blanc was harvested from a select vineyard within the Strathbogie Ranges during March 2014. The fruit was crushed, pressed and cold settled before being inoculated with a trusted work horse yeast, QA23. The fermentation was conducted at cool temperatures ranging between 10-12C, with the fermentation period taking 3 weeks. The wine was then fined, cold stabilised and filtered before being bottled young and fresh. Time from vine to bottle was as little as 8 weeks, therefore it is as fresh and youthful as we can make it.

HARVEST NOTES

The growing season in 2014 presented some challenges including frost in late 2013 and extreme heat in early 2014. Once harvesting began in late January we were pleasantly surprised by the quality of the fruit and the resulting wines. Yields were down but quality was up this year. Whites have good varietal character, with great flavour, whilst the reds have beautiful colour and flavour intensity.

WINE DESCRIPTION

A delicate yet remarkably complex wine produced from select parcels of fruit from the cool climate Strathbogie Ranges of Central Victoria. Pale in straw colour, this is a delicate wine displaying fresh aromas of tropical fruits such as passionfruit and pineapple with a hint of gooseberry. The palate is light and fruity with a lovely fresh finish.

FOOD RECOMMENDATIONS

A fresh and lively wine, the 2014 Basilisk Sauvignon Blanc is best enjoyed lightly chilled. An ideal match for chargrilled or roast chicken and fresh seafood dishes.

McPherson WINE Co.

EST. 1968