



BASILISK

2013 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.

93 Points James Halliday's Wine Companion 2016

SILVER & 90 Points 2015 Royal Sydney Wine Show

SILVER 2014 Royal Melbourne Wine Show

GOLD 2014 Victorian Wine Show

GOLD 2014 Cowra Wine Show

SILVER 2014 Royal QLD Wine Show

SILVER 2014 Royal Melbourne Wine Show

BRONZE 2014 Royal Adelaide Wine Show

BRONZE 2014 International Wine & Spirit Competition

BRONZE 2014 Royal Hobart Wine Show



VINTAGE INFORMATION

Region	Central Victoria
Varietal	Shiraz 90% Mourvedre 10%
Alcohol	14%
Best Consumed	2014 - 2019

WINEMAKING / VITICULTURE

Fruit for the Basilisk Shiraz Mourvedre was harvested from select vineyard sites within Central Victoria during March/April 2013. 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 summer of 2012 / 2013 was hot and dry – the hot weather ripening grapes out of the 2013 vintage early and the dry spell allowing the sugars to develop fully. Balancing sugar and acid was tricky this year, however the vintage ended with a bang with great flavour ripeness being achieved at the last minute. 2013 will go down as a cracking year, with excellent overall quality and magnificent, vibrant colour in the reds.

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 is a bold wine exhibiting aromas and flavours of blackberry and spice. With a rich and full palate complemented by hints of French oak leading to a seamless finish.

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!)

McPherson WINE Co.

EST. 1968