



BASILISK

2014 SHIRAZ MOURVEDRE Wine by Jo Nash

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.

GOLD MEDAL Royal Queensland Wine Show 2015

SILVER MEDAL Victorian Wine Show 2015

VINTAGE INFORMATION

Region	Central Victoria
Varietal	Shiraz 93% Mourvedre 5% Viognier 2%
Alcohol	14%
Released	May 2015
Best Consumed	2018 – 2028

JO'S WINEMAKING / VITICULTURE

Fruit for the Basilisk Shiraz Mourvedre was harvested from select vineyard sites within Central Victoria during March/April 2014. 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.

JO'S HARVEST NOTES

The growing season in 2014 presented some challenges in the vineyard 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.

JO'S WINE DESCRIPTION

I love making (and drinking) this wine! Rich, with elegant and supple tannins; this Rhone inspired wine is a lovely 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, modern Australian wine exhibiting aromas and flavours of blackberry and spice. The rich and full palate is complemented by hints of French oak leading to a seamless finish. Great to drink young, however time will reward those with patience...

JO'S FOOD RECOMMENDATIONS

The Basilisk Shiraz Mourvedre is a wonderful partner to char grilled steak, rich red meat dishes and hearty pastas. Its wide appeal makes it a perfect dinner party wine. Call me crazy but we also love it with dark chocolate.



McPherson WINE Co.

EST. 1968

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