



BASILISK

2005 BASILISK CABERNET BALZAC

“A mythical creature, the Basilisk is an intriguing blend of rooster and serpent. In alchemy, the name Basilisk also referred to the Philosopher’s Stone, a potent and mysterious catalyst, an elixir that was able to turn whatever it touched to gold, cure all ills and confer eternal life.”



VINTAGE INFORMATION

Region	Central Victoria
Varietal	95% Cabernet, 5% Balzac
Alcohol	14.5%
Best Consumed	2007 - 2014

WINEMAKING / VITICULTURE

Fruit for the Basilisk Cabernet Balzac was selected from vineyard sites around Central Victoria during April/May 2005. The must was fermented in rotary fermenters before being racked off yeast lees. Separate parcels of wine then spent between six and 12 months in French oak, after which a final blending of the various parcels took place. Cold stabilisation and filtration followed so as to minimize residue or sediment settling in the bottle over time.

HARVEST NOTES

The conditions in 2005 were very dry, although there were some mild patches of weather throughout. Coupled with the ongoing drought, flavour intensity in the grapes developed slowly and steadily, resulting in slightly reduced yields, but high quality fruit. Harvest was rain free and therefore uninterrupted. The fruit for this wine was harvested from Central Victoria.

WINE DESCRIPTION

This wine is a blend of Cabernet Sauvignon and Balzac, resulting in an intensely flavoured, elegant wine. The 2005 vintage has flavours of blackberries, anise eucalyptus and a perfumed lift, courtesy of the Balzac. Finely structured and with lovely intensity, the wine was matured in French oak.

FOOD RECOMMENDATIONS

The Basilisk Cabernet Balzac partners magically well with most red meats, strong cheeses and game.

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