



# BASILISK

## 2007 BASILISK RIESLING

Our philosophy behind the Basilisk range was to create a series of wines with blends truly complementary to each other. For the Basilisk Riesling, we have chosen to blend two different, yet complementary regions so as to bring out the best characters of the Riesling grape.



### VINTAGE INFORMATION

Region	Strathbogie Ranges, Eden Valley
Varietal	100% Riesling
Alcohol	12.5%
Best Consumed	2007 – 2017

### WINEMAKING / VITICULTURE

The fruit for the Basilisk Riesling was sourced from two distinctive vineyard sites known for their cool climate Riesling production. Both the Strathbogie Ranges and Eden Valley have long, warm sunny days and cool evening temperatures allowing for perfect fruit flavour development whilst retaining natural acidity. The fusion of fruit from these two regions adds subtlety and complexity to this varietal.

The grapes were harvested during the cool of the night to maintain fruit freshness and gently pressed to minimise phenolic characters. Juice was settled cold and after racking, inoculated with neutral yeast to further enhance varietal character. Fermentation was cool (9-11 degrees) and slow in order to maximise and enhance the natural fruit flavours. The wine was fermented to dryness and bottled early to retain freshness.

### HARVEST NOTES

The conditions in 2007 were extremely dry with vintage starting two weeks earlier than expected and finishing a month earlier than usual, this being the quickest vintage in our history. As a result, yields were down approximately 30% in our Central Victorian vineyards but the quality was of an extremely high standard. Due to the lack of water, berries were smaller and bunch weights were lower but this has seen an increase in colour and flavour intensity across the board. This season was definitely about quality rather than quantity.

### WINE DESCRIPTION

This vibrant wine displays luscious floral aromas of honeysuckle and apple blossom with slight citrus undertones of lime and grapefruit. The lively palate displays tangy citrus characters of freshly squeezed lemons and lime zest with a crisp, clean finish. A beautiful drink now style, or can be cellared for up to ten years.

### FOOD RECOMMENDATIONS

As this is a crisp, dry style Riesling it is an ideal match with freshly shucked oysters or barbecued prawns. For something a little more filling, try with a Barramundi fillet cooked in lime butter.

McPherson Wines Pty Ltd PO Box 767 Hawthorn Victoria 3122 Australia

phone +61 3 9832 1700 . fax +61 3 9832 1750 . E alex\_mcpherson@mcphersonwines.com.au

[www.mcphersonwines.com](http://www.mcphersonwines.com)