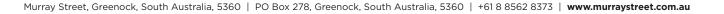


Artisan

CABERNET SAUVIGNON 2020

A wine that manages to evoke both varietal and regional typicity from a region where these lines can become blurred if not carefully managed. Medium to full-bodied in nature, it displays richness of fruit with cassis and blueberries, while retaining the varietal savoriness of dried rosemary, bay-leaf-smoked paprika, and a gentle rub of mint. The palate has an enviable balance of tannin firmness and pillowy generosity of fruit weight. The fruit's generosity allows for drinkability in its youth, but will cellar comfortably for 10–15 years.

pring were hotter and drier than average, and summer exploded the hottest December on record, culminating in devastating irres in the Adelaide Hills and Kangaroo Island. The risk of smoke in January was concerning, but the cooler and wetter conditions e January acted to re-invigorate the vines and provided some relief the warm conditions of the summer. The final stages of ripening dominated by dry and mild conditions favourable for flavour opment. The vintage period was mostly uneventful until late-seasor at the end of March accelerated the harvest.
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at the end of March accelerated the harvest.
from our Greenock estate with 14% from our Gomersal estate.
separate blocks, with a mix of 6 different Cabernet clones.
age ranging between 4-24 years.
rnet Sauvignon 94%, Cabernet Franc 3%, Malbec 1%,
Verdot 1%, Merlot 1%
ous blocks were fermented in open-top fermenters with two
o-overs per day. Ferments were run between 23-26 degrees,
an average of 14 days on skins, the Cabernet Franc Malbec &
Verdot were co-fermented in one parcel. Once dry batches were
ed off to tank, they settled for 24-48 hours. All parcels were
red in French oak hogsheads and barriques with 26% new oak.



MURRA STREE

Artisan

CABERNET SAUVIGNON 2020

BAROSSA VALLEY