



MURRAY STREET

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.

Growing Season	In the 2020 vintage, we achieved quality in the face of adversity. Winter and spring were hotter and drier than average, and summer exploded with the hottest December on record, culminating in devastating wildfires in the Adelaide Hills and Kangaroo Island. The risk of smoke taint in January was concerning, but the cooler and wetter conditions in late January acted to re-invigorate the vines and provided some relief from the warm conditions of the summer. The final stages of ripening were dominated by dry and mild conditions favourable for flavour development. The vintage period was mostly uneventful until late-season heat at the end of March accelerated the harvest.
Vineyard	86% from our Greenock estate with 14% from our Gomersal estate. Five separate blocks, with a mix of 6 different Cabernet clones. Vine age ranging between 4-24 years.
Varieties	Cabernet Sauvignon 94%, Cabernet Franc 3%, Malbec 1%, Petit Verdot 1%, Merlot 1%
Winemaking	Various blocks were fermented in open-top fermenters with two pump-overs per day. Ferments were run between 23-26 degrees, with an average of 14 days on skins, the Cabernet Franc Malbec & Petit Verdot were co-fermented in one parcel. Once dry batches were pressed off to tank, they settled for 24-48 hours. All parcels were matured in French oak hogsheads and barriques with 26% new oak.
Alcohol	14.2%

