



MURRAY STREET

Aria

A block and barrel selection from our finest Shiraz selection from the vintage. Co-picked from a special selection of the Greenock Estate, a vintage defined by ultra small yields. Hand selected barrels show soaring aromatics of bright blackberry, fresh cut flowers, fresh inkwell with complexing notes of warm graphite and game meats. Texture envelops the whole mouth with a lovely silky quality; draws tight to a classy long fine grained and focused finish. Statuesque and commanding. A true operatic aria.

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	A co-picked block of our Nenke Shiraz planted in 1997 and a meagre volume (540kg) of Old Vine Shiraz from our old Crowhurst section planted 1960. Small Mataro selections come from the contour planted bush vine chateau block in front of the winery.
Varieties	Shiraz 90% Mataro 10% (Mataro blended in on the blending bench)
Winemaking	Shiraz blocks were hand picked and combined to a small open topped fermenter. Gentle pump overs were employed twice daily, with fermentation conducted at a low 20-22°C. Gently pressed then filled to Burgundian coopered French oak in 860L cask and puncheon format. 50% new. Aged on lees with no movements during maturation and blended after 19 months. Mataro blended in just before bottling. Bottled unfinned and unfiltered. Vegan friendly.
Alcohol	14.5%
Serving Suggestions	Very long decant, serve at 14-16°C in your finest stemware.

