



MURRAY STREET

Artisan

SHIRAZ 2020

A variety that is at home in the Barossa Valley, and a wine we are proud to craft. A modern and elegant take on the Barossa but a wine that also manages to evoke the power and complexity the Barossa is known for. A contemporary wine combining the red-blue fruited nature and savoury tannin structure of Gomersal with the seductive caressing nature of Greenock. The Artisan Shiraz will drink well from release but hold and continue to improve over the next 10 years. It is at its core a food-friendly wine so enjoy it with good food and great company.

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 blend of 11 separate blocks 65% from the Gomersal vineyard, 35% from the Greenock vineyard. All blocks aged between 18-23years.
Varieties	Shiraz 92%, Mataro 8%
Winemaking	Machine harvested using selective harvesting technology. Fermented between 22-24 degrees in open topped fermenters an average of 13 days on skins. Gently pumped over twice daily. Pressed to tank where it settled for 48 hours. Matured in French oak puncheons & hogsheads for 12 months, 27% new oak.
Alcohol	14.0%

