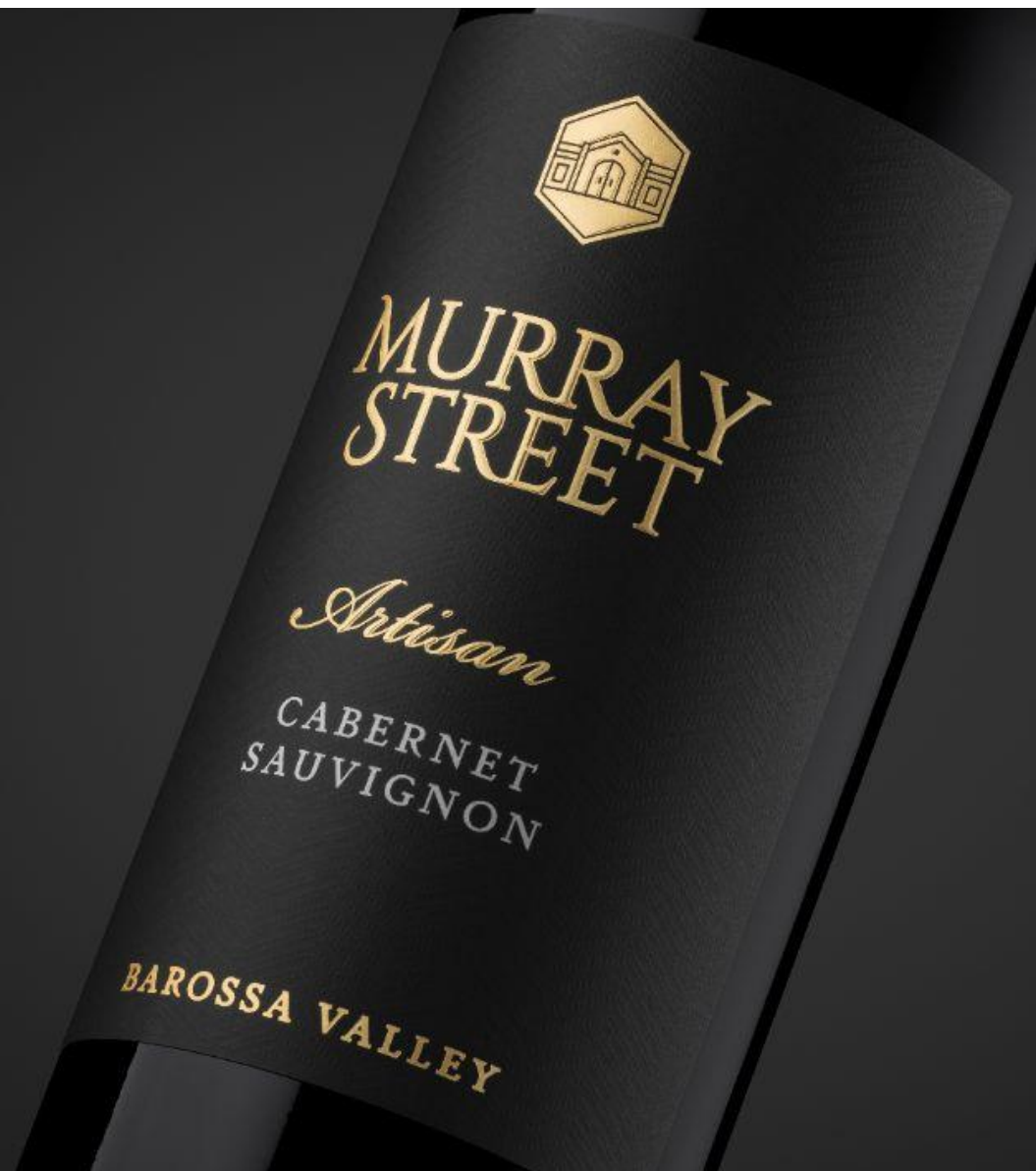


Welcome to Murray Street

Hand-crafted, artisan wines.



Murray Street is located in one of the world's great grape-growing sub regions, the Barossa Valley's Western Ridge. Founded in 2001, Murray Street is one of the Barossa Valley's largest family owned wine estates.

Murray Street prides itself on unmistakably premium-quality Barossa Valley hand-crafted artisan wines. Fermented in small batches, matured in a curated and expansive barrel ageing programme, and expertly blended and finished into elegant wines, unfined and unfiltered.



Philosophy



Philosophy

Since Murray Street's foundation in 2001, our mission has always been to produce premium quality, hand-crafted artisan wine.

Murray Street prides itself on our strategy of minimal intervention in the winemaking process, that of making the right decisions, at the right time, with the knowledge our process is fine-tuned to allow our premium wines to speak for themselves.

Our dedicated team works in unison to produce grapes of only the highest quality for our wine. Our winemakers work with the viticulture team throughout the entire year, so that everything is optimised for the best results at the winery.

Our philosophy is to produce wines that balance fruit, alcohol, and oak, but also to craft a new generation of artisan wines that move away from higher-alcohol full-bodied reds in favour of more elegant, richer-palate, food-friendly wines.

Our Vineyards



Our Vineyards

Murray Street's vineyards are located in the Western Ridge of the Barossa Valley – a narrow strip of rolling hills separating the western Barossa Valley from the plains and Gulf St Vincent. This area is home to some of the oldest continuously producing commercial vineyards in the world, with grape varieties sought after by the region's winemakers.

Our Greenock and Gomersal vineyards are subdivided into fifty individually-managed blocks, including remarkable old vine Shiraz and Grenache, and more recent but notable plantings of Mataro, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec.

Our winemakers work hand in hand with the viticulture team throughout the entire year, especially during the growing season when soil health is maintained, disease pressures are minimised, under-vine mulching implemented, and canopy-to-fruit ratios are optimised for the best results at the winery. During vintage, our head winemaker will visit the blocks across our vineyards daily, to ensure the quality of the fruit through a rigorous selection process.

Greenock Estate Vineyard

The hillside vineyard of 81 hectares hosts mature plantings of Shiraz, Grenache, Mataro, Cabernet Sauvignon, and Semillon. Some of the plantings of Grenache, Shiraz and Semillon go back fifty years and more. The vines are grown in red and brown clay and sandy loam soils of Greenock producing a distinctly elegant full-bodied flavour.



Greenock Estate Vineyard

- Location** Murray Street, Greenock – on the North West side of the Barossa.
- Climate** Warm Summers, Cool Winters with night time temperatures ranging from -2°C to 30°C, and daytime temperatures 12°C to 45°C.
- Rainfall** Average 470mm per annum.
- Soil type** Deep red and brown friable clays, with the occasional pockets of sandy loam. Geology consists of quartz and sandstone on the higher blocks with pockets of ironstone siltstone and calcrete.
- Varieties** Shiraz, Grenache, Mataro, Semillon, Cabernet Sauvignon.
- Aspect** Southerly and westerly aspects
- Elevation** 273-303m above sea level



Gomersal Estate Vineyard

Located on a hillside promontory at the southern end of the Western Ridge of the Barossa Valley, the 40 hectare Gomersal Vineyard has sight lines across the Barossa Valley to the east and out to the Southern Ocean to the west.

At the top of the hill a 12 hectare preserve was set aside where all sorts of native flora and fauna can be observed. The Gomersal Vineyard hosts rocky hillsides of red clay and ironstone opening up to the valley below.



Gomersal Estate Vineyard

- Location** Gomersal Road, Gomersal – on the north western ridge of the Barossa Valley.
- Climate** Warm Summers, Cool Winters with night time temperatures ranging from -2°C to 30°C, and daytime temperatures 12°C to 45°C.
- Rainfall** Average 510mm per annum.
- Soil type** The soils vary quite dramatically as you navigate the vineyard; beginning with red clay over calcrete and slate bedrock, moving to more rocky weathered slate (the bottom of an ancient glacier). Over the hill the soils are deep sandy loam and black clays.
- Varieties** Predominantly Shiraz, Cabernet Sauvignon.
- Aspect** $\frac{2}{3}$ North-South rows and $\frac{1}{3}$ east-west slopes, ranging from east southeast to west.
- Elevation** 194-212m above sea level



Our Vineyards

Murray Street Artisan, Estate and Icon wines are now 100% Estate Grown from the release of the 2020 vintage wines thanks to the further planting of grapes at Greenock in 2015 and further expansion with the acquisition of 57 hectares of adjacent vineyards from Seppeltsfield and Kassebaum.

Our vineyards now stretch from Sir Condor Laucke Way (Murray Street) over the other side of the hill behind the winery down to Victor Road.

Murray Street is proud to be one of the largest family-owned wine estates in the Barossa Valley.



Sustainability in the vineyards

Our vineyard management practices promote sustainability, under-vine mulching and composting winery stems and pomace, ensuring vine health is protected from harsh heat spikes. With more regenerative growing practices in place, including soil management and cover-cropping, we are less dependent upon chemical agriculture, and highly conscious of protecting our precious natural resources.

Murray Street considers taking care of the land that literally provides us the fruit of our labours, of utmost importance. We are the custodians of this land and aspire to preserve, protect and nurture the natural environment for future generations.



Sustainability in the vineyards

To further support our environment, we have set aside 16 hectares to remain as a natural, biodiverse habitat.

Moreover, after acquiring the Greenock and Gomersal properties in 2001, Murray Street regenerated the eroded creek beds using native vegetation, which has resulted in now thriving natural habitats.

These deliberate and conscious steps lead to better ecology, healthier soil, less erosion, and better growing conditions for our vines, resulting in much higher quality in our fruit. Consequently, we've seen the return of native animals to the land. It is now not uncommon to see kangaroos hopping down a row of vines in the late afternoon or at dusk on the hillside above our Greenock tasting room or on the hill at the Gomersal vineyards.



Our Greenock Winery



Our Greenock Winery

Murray Street's Greenock winery pays homage to the Barossa Valley's architectural heritage, with its hilltop five peaked silhouette reminiscent of an earlier age. The structure, completed in 2006, allows for uninterrupted views of the surrounding vineyards, due to the open-air central courtyard discreetly concealing vintage activities from view.



Our Greenock Winery

Built around a large protected, central courtyard, many of the winery's fermentation operations are conducted in daylight, making full use of retractable awnings when required. The courtyard is flanked by 34 open-air, six tonne, temperature-controlled fermentation tanks, in addition to wine storage tanks. Catwalks connecting the tanks allow for winemakers to conduct pumpovers safely and efficiently.



Our Greenock Winery

There is a symmetry on display with undercover wine storage, and two opposing temperature-controlled barrel halls. A premium fermentation studio is located inside our temperature-controlled barrel hall, featuring conical concrete and oak fermentation vats. The temperature controlled barrel halls feature a handpicked selection of the finest oak vessels, 30hL maturation casks, concrete eggs, and terracotta amphorae.

It is here that our desire to produce extraordinary artisan wine is realised.



Winemaking



Winemaking

Murray Street's winemaking process stems from the knowledge that the better our process, the less need there is for intervention along the way.

This allows for brighter and more vibrant fruit flavours to be retained.



Harvest

Undertaken between February and April depending on seasonal variation, our harvesting method stays true to our artisan winemaking philosophy. Murray Street's vineyards consist of 50 blocks across a vast 105ha, specifically selected to provide our fruit a diversity of microclimates and terroir. Our team carefully manages the vines individually by block.

All grapes are harvested block by block, carefully assessed and selected optimally as they approach the peak of their ripening. The fruit is managed with minimal handling and intervention, allowing for brighter and more vibrant fruit flavours. Depending on the variety, we harvest our grapes by hand or carefully machine harvest by selective process to our small picking bins for timely delivery to the winery.



Fermentation and Ageing

At our Greenock winery, grapes are destemmed before they are sorted gently using modern processing equipment, before the grapes undergo fermentation in our temperature-controlled small fermenters to retain aromatics. The maceration process is gentle and usually lasts 10-20 days, with twice daily pump-overs or pigeage. Following fermentation, wines will be gently basket pressed for soft, careful extraction to ensure the resulting wines will caress and fill the palate.



Fermentation and Ageing

Retaining their varietal character and vibrance, after 48 hours, the naturally settling wines are carefully racked off heavy lees to the finest selection of new and used French oak. Once each barrel is filled with wine, it remains largely undisturbed as we implement racking sparingly. Our winemakers oversee a deliberately curated barrel programme, hand selecting from a prestigious portfolio of barrels, favouring vessels from esteemed cooperages crafted with a tight- to extra-tight grain, and seasoned for 36 months or more.

Our Shiraz and Cabernet mature in 10-30% new oak, while our Grenache and Mataro mature in older puncheons and demi muids, as well as concrete and terracotta vessels, ensuring the character of the fruit is preserved.



The Wines

Classification begins from the sampling of fruit as it ripens across our vineyards, through to carefully managed harvest, fermentation and maturation; the blending bench allows us to work judiciously, culminating into something truly special in our wines. Giving us full control and insight over our whole process.

Each vessel is hand selected by our head winemaker during classification to ensure the premium quality standard and consistency that we strive to maintain. Depending on the vintage, the winery can manage several hundred vessels during maturation, which with ongoing classification and selection, we can identify the best parcels of fruit and the blocks of origin. We meticulously evaluate for varietal characteristics, brightness of aromatics, colour depth, and tannin structure for mouthfeel.

A final and rigorous selection ensures that only the best wine is selected for blending of individual parcels of fruit, and release.



The Wines

All Murray Street wines are vegan-friendly, bottled without fining and filtering, which offers a richer palate experience and superior cellaring potential. This means that our red wines will benefit from decanting.

Murray Street creates premium quality, estate grown artisan wines, representative of their sub-regional origins. Murray Street's wines are renowned for their perfect balance of oak, tannins and fruit, crafted so they can be enjoyed upon release but with great cellaring potential.




The Wines

Ben Perkins, Head Winemaker has a steadfast commitment to create wines that continually over-deliver on a broad criteria for assessment; wines with demonstrated quality and characteristics.

- Fresh, bright, clean in the glass.
- Rich on the palate, exhibiting true varietal flavours.
- Food friendly.
- Soft tannins.
- Complementary oak flavour.
- Extended cellaring potential.
- Consistent profile across vintages.
- Moderate alcohol.
- Balanced acidity.

This is what handcrafting wines at Murray Street is about.





MURRAY
STREET

Artisan

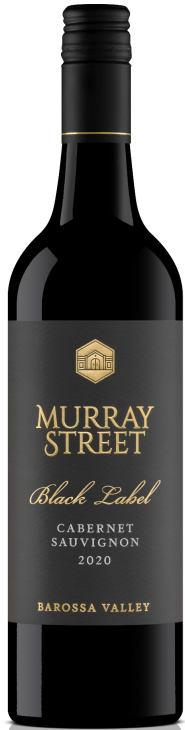
CABERNET
SAUVIGNON

BAROSSA VALLEY

Our Portfolio



Our Portfolio



Black Label Range

Artisan Range

Tasting Room



Experience Murray Street

Against the backdrop of one of Australia's most celebrated landscapes in the Barossa Valley's Western Ridge, Murray Street's Tasting Room beckons. Set amongst the Greenock hillside vineyard, visitors are treated to an award-winning seated tasting experience, featuring Shiraz and Cabernet Sauvignon varietals and blends. The personalised tasting experience is further enhanced by the large format stemware and can be accompanied by platters of local artisan produce.





MURRAY STREET

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