



MURRAY STREET

Black Label

SHIRAZ 2020

A modern and bright expression of Shiraz combining the generosity of the region wrapped in a modern, bright fruit-forward package. A multi block blend from Estate grown fruit, it displays notes of red-blue fruits with gentle spicy notes; a hallmark of the western ridge. Medium to full bodied in nature it has a supple texture which aides in accentuating the bright and fruit-forward characters. A wine that is food friendly and versatile with a range of cuisines. Made to be consumed in its youth with the brightness of fruit as the defining character.

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 reinvigorate 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

100% estate grown fruit with a blend of blocks from both Gomersal (85%) & Greenock Estates (15%).

Varieties

Shiraz 94% Mataro 6%

Winemaking

Shiraz blocks were gently machine harvested with selective technology and transferred 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 French oak with 18% new. Aged on lees with no movements during maturation and blended after 10 months. Mataro was blended in just before bottling. Bottled unfinned and unfiltered. Vegan friendly.

Alcohol

14.5%

Serving Suggestions

Serve at 16°C.

