



MURRAY STREET

Black Label

CABERNET SAUVIGNON 2020

A modern and fruit-forward expression of Cabernet Sauvignon with classical varietal characters. Generous and round in nature with ample notes of blackcurrant and blueberry pie. 100% estate grown fruit from both our Gomersal and Greenock Estates. Medium to full bodied in nature it has a soft, subtle texture with gentle, silky tannins. The juicy and fruity nature of this wine defines it and contributes to its approachability in its youth. A wine that is food friendly and versatile with a broad range of cuisines.

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 (50%) and Greenock Estates (50%). Four separate blocks from within the estate make up this blend.

Varieties

Cabernet Sauvignon 88%, Cabernet Franc 6%, Malbec 3%, Merlot 2%, Petit Verdot 1%

Winemaking

All 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 24°C. Gently pressed then filled to French oak with 10% new oak. Aged on lees with no movements during maturation and blended after 10 months. Vegan friendly.

Alcohol

14.5%

Serving Suggestions

Serve at 16°C.

