



# MURRAY STREET

## *Greenock*

### CABERNET SAUVIGNON 2020

A block and barrel selection from two prized sections of our Greenock Vineyard. Varietally correct with regional sensibilities and generosity. A wine which evokes the rich earth in which it is grown. Awash with ripe and round cassis notes, bay leaf, thyme, rosemary and blueberry pie. Firm and tight in tannin but cloaked in Greenock generosity, a wine that calls for rich fatty proteins.

<b>Growing Season</b>	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.
<b>Vineyard</b>	2 blocks. Cabernet from three clones in the Nenke section of the vineyard. Cabernet Franc, Petit Verdot and Malbec all from the Vogt block. Remarkably all from young vine fruit. The Nenke section sits over a seam of calcrete, prized in Cabernet Sauvignon blocks.
<b>Varieties</b>	Cabernet Sauvignon 94%, Cabernet Franc 4%, Petit Verdot 1%, Malbec 1%
<b>Winemaking</b>	Machine harvested using selective technology. Destemmed to open topped fermenters. Two gentle irrigation pump overs daily with fermentation at 22°C. 16 days on skins and fermented to dryness before pressing. Aged on lees with no wine movement till blending at 18 months. Aged in tight grain Bordeaux coopered French oak hogsheads and barriques. Bottled unfinned and unfiltered. Vegan friendly.
<b>Alcohol</b>	14.4%
<b>Serving Suggestions</b>	Long decant, serve at 14-16°C.

