



# MURRAY STREET

## *Greenock* SHIRAZ 2020

A block and barrel selection from two distinct sections of our Greenock Vineyard. The ultra small yield of 2020 has delivered a contemporary, yet complex and powerful Shiraz of weight and stature. Saturated with deep dark fruit notes of blackberry, Christmas spices, Irish moss anise and black pepper. Detailed and caressing; a real tour de force. Firm in tannin yet glides effortlessly across the palate feeling soft and satiny.

<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 from the Nenke and Crowhurst sections of the vineyard. Planted 1997 and 1998 respectively. Greenock red brown loams, interspersed with pockets of calcrete, schist, ironstone and siltstone.
<b>Varieties</b>	Shiraz 100%
<b>Winemaking</b>	Nenke hand-picked and Crowhurst machine harvested using selective technology. Picked at various passes through 4th-18th of March. Destemmed not crushed to open topped fermenters. Fermented at 24°C employing 2 gentle pump-overs daily. Aged in 100% French oak on lees with no movements till blending at 18 months. Aged in demi-muid, puncheon, hogsheads and barrique. 45% new oak. Bottled unfinned and unfiltered. Vegan friendly.
<b>Alcohol</b>	14.4%
<b>Serving Suggestions</b>	Long decant, serve at 14-16°C.

