



MURRAY STREET

Greenock GRENACHE 2020

A block and barrel selection of our prized old vine blocks planted in 1948 and 1970. Bottled at 11 months to capture the energy and vitality of the variety. Old vine fruit combined with ancient Greenock red/brown loams produces fruit with an enviable depth of fruit and torque on the palate. Deep set aromas with an amalgam of red fruits dominated by liqueured cherries. Complementing notes of cola, potpourri, five spice add to a detailed and complex aroma profile. Fine sandy tannins provide excellent texture.

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| 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 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. |
| Vineyard | Two blocks in the Nenke section of the Greenock Estate, planted 1948 and 1970. |
| Varieties | Grenache 100% |
| Winemaking | Blocks hand harvested and fermented separately. Destemmed but not crushed with 20% whole bunch inclusion. Open topped fermentation with 12 days on skins; gentle splash overs employed twice daily. Pressed with free run and very light pressings used. Aged in old French oak puncheons on full lees with no movements until racking for bottling at 11 months. Bottled unfinned and unfiltered. Vegan friendly. |
| Alcohol | 14.2% |
| Serving Suggestions | Please decant and serve at around 14°C. |

