



MURRAY STREET

Artisan

GRENACHE MATARO SHIRAZ

Sourced from four separate estate blocks, this wine is a unison of three unique and traditional Barossa varieties. Old vine Grenache is the core of the blend, providing bright, juicy red fruits and gentle floral aromas. Mataro provides some texture, structure, and savoury meaty qualities, while Shiraz provides some softness, plushness and generosity, filling out the mid- to late-palate. Wines from 2022 feature bright lifted aromatics and a long supple palate

Growing Season

The 2022 vintage was excellent and a worthy follow on from 2021. Winter was wetter than average with a particularly wet July getting the vines off to a brilliant start. Spring was particularly cool with median rainfall. Summer was mild and dry with no heat spikes. Autumn remained mild with generally perfect slow ripening conditions ensuring steady even ripening across all varieties. The 2022 yields were good and the quality is great. A great Barossa vintage displaying rich flavours with fine balance.

Vineyard

Four separate blocks. Grenache: two old vine blocks planted in 1970, 1948. Mataro: Contoured bush vines planted in 2001. Shiraz: Single block of 1998 planted Shiraz.

Varieties

Grenache 76%, Mataro 17%, Shiraz 7%

Winemaking

11 months in vessel with one month in stainless steel before bottling in February 2023. All three varieties were fermented in open-topped fermenters for 12-16 days with gentle pump-overs employed twice daily. Grenache & Mataro parcels were fermented with 20% & 10% whole bunch inclusion respectively, while Shiraz was destemmed but not crushed. All parcels were gently basket pressed and settled in tank. Maturation: 67% concrete conical tank, 33% in a 30hL French oak oval foudre. All varieties matured on lees. Bottled unfiltered & unfiltered. Vegan friendly

Alcohol

14.0%

