



# MURRAY STREET

## Artisan

A refinement of craft & style to produce a modern Rosé of bright aromatics, refreshing dryness, soft acid and creamy textural details. Fresh and bright aromatic fruit of peach skin, strawberries, rose water, mint, followed by gentle florals and spice details. Mouth-watering palate of thrilling body and texture draws through to a long dry savoury finish. Old vine Grenache forms the base of this wine providing the bright aromatics, whilst Mataro is blended in to deliver the savoury nuance. Vegan friendly. Drink now to 18 months.

### Growing Season

After a warm and dry 2024, 2025 followed suit with a warm and incredibly dry season (less than half our average growing season rainfall) with some reports suggesting the driest season since the late 1960's. A drier than average winter heightened the frost risk and on the 13-17<sup>th</sup> September, 5 nights of brutal frost conditions were experienced, particularly noted for its long exposure to cold conditions. A warm spring persisted with temperatures 1-2 degrees above the average, one key rain event in mid-October created humid conditions and a period of accelerated growth. Key phenological markers of the season (budburst, flowering, fruit set) were all tracking two weeks ahead of the long term average due to the drier conditions. Unsurprisingly veraison started per Christmas. Sugar ripening was rapid during January with careful water management paramount. Vintage commenced on 3<sup>rd</sup> of February (the earliest of record) and was compressed and hectic with most fruit picked by mid-March. A vintage of very small quantities and with careful detailed management; good quality.

### Vineyard

A selection of two southerly facing blocks that are farmed for Rosé production. 1970 Grenache and 2004 Mataro. From our Nenke section of the Greenock estate.

### Varieties

Grenache 54%, Mataro 46%

### Winemaking

Both varieties were selectively harvested in the cool of the morning on the 15<sup>th</sup> of February. Skin contact of 6 hours was undertaken for subtle colour and flavour extraction. Very gentle pressing followed by cool slow fermentation for 15 days to ensure retention of delicate aromas. Once dry 62% was transferred to neutral French oak puncheons for four months, 38% was left in stainless steel tank. Both were left on fine lees to build subtle weight and texture.

### Alcohol

13.0%

