



MURRAY STREET

Artisan

Sourced from a small estate, old vine Semillon block. A union of three separate distinct winemaking techniques and maturation vessels; each contributing different textural or aromatic layers. Delicate but clear aromas of passionfruit skin, custard powder, fresh morning dew, lantana, and a hint of yuzu. Dry with a precise mineral tension and sense of purity. A small barrel fermented component provides discreet fresh dough aromatics and a pleasing rounded quality which provides complexity and approachability. Mouth-watering in its youth it will evolve and develop adding extra layers of complexity as it matures. Vegan friendly, drink now to 15 years.

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 13-17th 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 3rd 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 single block from our Greenock vineyard adjacent to our cellar door. First planted in 1948 with a small extension in 1988.

Varieties

100% Semillon

Winemaking

Hand-picked over two passes on the 4th and 7th of February. Both picks were whole bunch pressed with only free run being retained. Two different fermentation techniques employed for distinctly different results. 67% fermented in stainless steel with a high thiol yeast to impart a subtle tropical fruit expression with purity and freshness. 33% fermented in a second use lightly toasted puncheon to impart complexity and softness. All components were aged on lees to build subtle texture and mouthfeel.

Alcohol

12.0%

