

Gemtree Wines
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Certified organic
and biodynamic
Low preservative
Vegan friendly

Cabernet Sauvignon McLaren Vale 2019



At Gemtree we farm our estate vineyards organically and biodynamically. This philosophy rewards us with fruit full of flavour and purity; these are the gems from which we craft our fine wines.

Cabernet Sauvignon

Handmade, free from convention, free from restraints. These wines from Gemtree seek to disrupt; they are experimental and made from select parcels of organic and biodynamic fruit. Our Small Batch wines are an expression of the joy and curiosity of winemaking. True to our Small Batch philosophies of trial and experimentation, our 2019 Cabernet Sauvignon has been 21 years in the making. It is our first wine made in a concrete fermentation egg and our first 100% Cabernet Sauvignon release.

Tasting Note

This historic first Cabernet Sauvignon release is dark, concentrated and intense; in colour, aroma and flavour. Bold aromas of cassis, blackberry and currants are immediate with underlying herbaceous notes of fresh mint. The shape of the concrete fermentation egg naturally stirs the yeast lees during fermentation to create texture. Cabernet is the ideal variety for this process as the acquired texture in the finished wine fills out the mid-palate. This is a wine to savour and contemplate, a compelling wine of dark berry fruits, rich and textured dark chocolate with a silky elegant finish.

Varietal—100% Cabernet Sauvignon
Alcohol/Volume — 14.6%
pH — 3.6
Titratable Acid— 6.9
Residual Sugar— 0.93
Oak— Concrete egg

Pour yourself a glass and enjoy while you are waiting for your pot roasted lamb shanks or your Moroccan spiced whole roasted cauliflower to do their magic in the oven. Make sure you save a glass or two to enjoy with the meal!

Cellar now — 5+ years

