



# The Obsidian Shiraz McLaren Vale 2019

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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.

## **The Obsidian**

This Shiraz is hand crafted, shows the typicity of our great quality vineyards and is nurtured so the purity of the fruit prevails, resulting in a truly remarkable and polished wine. Our oak regime was judicious to showcase Gemtree's provenance, and the outcome is an elegant and pure Shiraz. The Obsidian is a luxurious wine impeccably integrated and balanced that will reward you with mid - long term cellaring.

## **Site/location**

Production area 1ha of 120ha  
Altitude 150-180m

## **Terroir**

Two geology formations:  
Kurrajong - clayey sand and silica cemented conglomerate  
Piedmonte - red brown to chocolate brown clay and loams

## **In the vineyard**

Grapes are farmed organically and biodynamically  
100% hand harvested

## **Vinification**

All fruit is hand harvested then destemmed. The whole berries are fermented on skins for seven days between 22 and 24 degrees Celsius, undergoing gentle cap management to extract pure fruit characters and tannins. Post fermentation the skins are hand dug out of the fermenter and the free run and pressings wines are separated before going straight to oak for maturation where they are racked and returned only once. After maturation the individual barrels are tasted before blending to select only those that truly demonstrate style and quality.

Fining - no

Filtration - yes



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## **Maturation**

15 months in 100% French oak 225L barriques (Sylvain, Taransaud, Saury, Meyrieux), 90% new.

## **Varietal**

100% Shiraz

## **Specifications**

Alcohol - 14.1%

pH - 3.39

TA- 6.47g/L

VA - 0.564g/L

Vine age - 25 to 30 years

Serving temperature - 15 to 18 C

## **Tasting note**

The 2019 Obsidian Shiraz is a deeply concentrated wine expressing dark chocolate and boysenberry flavours with intriguing hints of French oak. This is a Shiraz of varietal purity and expression. The palate is powerful and long with an elegant finish. Dark fruit flavours, which are mouth filling and generous, combine with a tight framework to keep the wine focused. The Obsidian is best decanted before serving to fully enjoy its balanced complexities.

## **Food pairing**

The Obsidian is a memorable, concentrated and generous wine. Serve with a special meal featuring rich and robust flavours such as slow cooked lamb shoulder or a wild mushroom and chestnut cottage pie.

Cellar 15 to 20 years