

# GEMTREE

## Small Batch Obsidian Shiraz 2019

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<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	SHIRAZ		
<b>Region:</b>	MCLAREN VALE		
<b>Vintage:</b>	2019		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Two geology formations:Kurrajong clayey sand and silica cemented conglomerate Piedmonte - red brown to chocolate brown clay and loamsIn the vineyard Grapes are farmed organically and biodynamically100% hand harvested		
<b>Vinification:</b>	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 s		
<b>Bouquet:</b>	The 2019 Obsidian Shiraz is a deeply concentrated wine expressing dark chocolate and boysenberry flavours with intriguing hints of French oak.		
<b>Palate:</b>	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 s		
<b>Technical Analysis:</b>			
Alcohol:	14.50%	pH:	3.39
Packaging:	6 x 750ml	Titrateable Acidity:	6.47