

Gemtree Wines
32 Hamilton Road
McLaren Flat SA 5171
+61(0)8 8323 8199
info@gemtreewines.com
gemtreewines.com

Certified organic
and biodynamic
Low preservative
Vegan friendly

Uncut Shiraz McLaren Vale 2018



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.

Uncut Shiraz

Uncut is the first wine we made, a distinctive McLaren Vale Shiraz that today reflects the subtle changes we have made in both the vineyard and the winery over the past 21 years. From biodynamically grown vines aged 20 to 60 years, we select the sites that consistently display the highest quality, purity and finesse. Fermentation occurs naturally in 5-8 tonne open fermenters and we press off skins once fermentation is complete. Ageing occurs in 100% French oak barrels ranging in size from puncheons (500L) to barriques (225L) for 12 months. As with all Gemtree reds, minimal racking occurs during this time. The wine is aged on its lees, building mouthfeel and texture. Each vintage of Uncut encapsulates Gemtree's core philosophy of biodynamic winemaking, resulting in wines that truly express our vineyard site and provenance.

Tasting note

Uncut Shiraz is generous, layered, bright and textural. The aromas are intense and complex of blueberry, mulberry and spiced vanilla oak. Uncut is a rich and pure shiraz, the lively fruit flavours are polished and cocooned by natural oak flavours and balanced acidity, all hallmarks of our house Shiraz.

Varietal—100% Shiraz
Alcohol/Volume—14.4%
pH—3.5
Titratable Acid—6.9g/L
Residual Sugar—0.6g/L
Oak—12 months in 20% new French oak,
balance 1-4 year old French oak.

We love drinking this wine with a rich truffle and parmesan risotto topped with pan grilled wild mushrooms.

Cellar now — 2024-2029.

