



The Phantom Red Blend Eleven McLaren Vale 2020



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 Phantom

Each year The Phantom appears – remarkable and startling, only revealing itself after its maker has blended each of its components discreetly and skilfully. The Phantom is a harmonised chorus of McLaren Vale fruit; a red wine steeped in creativity and innovation where the varieties and blends will change each year. After The Phantom emerges, its maker remains watchful. He melds into his environment, undetected, while composing his next secret blend. If you crave some intrigue and mystery, discover the x-factor of The Phantom.

Site/location

Production area - 3ha of 120ha
Altitude – 150 to 160m

Terroir

Geology
Piedmonte - red brown to chocolate brown clay and loams
The soils are rich and deep resulting in wines of the same character.

In the vineyard

Grapes are farmed organically and biodynamically
100% hand harvested

Vinification

All fruit is hand harvested on the same day and then destemmed. The whole berries are co-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 and concrete egg for maturation where they are racked and returned only once. After maturation the individual parcels are tasted before blending to select only those that truly demonstrate style and quality.

Fining – no
Filtration – yes

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



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Maturation

70% in concrete egg for 9 months. 30% in French oak barriques, 1 to 2 years old.

Varietal

50% Grenache, 50% Mataro

Specifications

Alcohol - 14.18%

pH - 3.36

TA- 6.4g/L

VA - 0.4g/L

RS - 0.77g/L

Vine age - 25 to 80 years

Serving temperature - 15 to 18 C

Tasting Note

Aromas of lifted forest berries and dark cocoa fill the glass. Our 11th Phantom Red Blend is medium bodied with a bright and lively palate. There is an abundance of blueberry and raspberry fruit characters on the front palate, which are complemented perfectly by the velvety tannins, earthy spices and dark chocolate finish on the back palate. This wine has great length, ensuring every mouthful will be savoured and enjoyed.

Food pairing

Braised duck and collard greens or a mushroom and pinto bean veggie burger.

Cellar now to 2024

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