



Ernest Allan Shiraz 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.

Ernest Allan Shiraz

Ernest Allan Rivers was a market gardener and vigneron; he was also the grandfather of Melissa Brown, Gemtree proprietor and biodynamic viticulturist. Ernest Allan Shiraz is a wine that celebrates and validates the relationship between the earth and the vine.

Site/location

Production area - 12ha of 120ha

Altitude - 70m to 170m

Terroir

Three geologies – Kurrajong, Piedemont and Pirrammima sandstone

These geologies represent five of the iconic soils of The McLaren Vale region: clay, loam, sand, limestone and ironstone. These soils produce iconic quality grapes consistently each year.

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 100% French oak 225L barriques, (Sylvain and Meyrieux), 50% new.

Varietal

100% Shiraz

Specifications

Alcohol - 14.4%

pH - 3.38

TA- 6.52g/L

VA - 0.567g/L

Vine age - 25 to 60 years

Serving temperature - 15 to 18 C

Tasting note

The 2019 Ernest Allan Shiraz is a wine of exquisite, complex and intense aromatics, with blackberry, cinnamon, cherry liqueur and creamy oak nuances. Mulberry and red berry fruits overlay a rich and deeply textured full-bodied palate displaying harmonious balance.

Food Pairing

Pair with rib eye fillet, duck fat potatoes and steamed greens or a baked mushroom and caraway filo parcel.

Cellar now to 15 years