



Our story

At Gemtree we have been gifted the opportunity to work a unique patch of the earth in South Australia's McLaren Vale. By respecting and nurturing this land we harvest high quality, flavourful grapes each and every vintage from vineyards farmed with care.

At Gemtree we revel in both creative innovation and the hands off, simple approach of winemaking. Each and every bottle of Gemtree wine is a reflection of our individual estate, how and where our fruit is grown.

The spirited husband and wife team of Melissa and Mike Brown are the custodians and proprietors of Gemtree.

Living in one of Australia's most celebrated natural regions has given them a mindfulness about the environment and the earth.

Melissa is a qualified viticulturalist and a well-regarded expert in biodynamic and organic farming. Mike is Gemtree's chief winemaker and managing director.





Our Vineyards

McLaren Vale is easily accessible, located only 40 kilometres south of Adelaide, the capital city of South Australia.

McLaren Vale's history of viticulture and winemaking is almost as old as the state of South Australia itself. The first vines were planted here in 1838, just two years after settlement. Since then the region has grown into a community of likeminded individuals who grow grapes and make wine sustainably.

Sustainable Australia Winegrowing (SAW) is a local industry initiative fostering and applying sustainable practices. Grape growers who are part of SAW account for more than 70 per cent of McLaren Vale's total grape crush. Not only is McLaren Vale home to some of the world's oldest vines, you could also say the region is the centre of Australia's sustainable grape growing.









Sustainability + Biodynamics

Biodynamic farming is not magic, nor is it a mystical belief that relies more upon hope than science. Biodynamics is simply a way of farming that enhances the soil and the environment around it through natural improvers rather than chemical sprays.



Instead of spraying weeds we will recruit flocks of sheep to eat them for us or use our dodge plough to pull them out. Instead of spraying synthetic fertilisers we fill cow horns with fresh manure, bury them and dig them up months later when the manure has transformed into a rich, concentrated fertiliser. Rather than hoping our vineyards are not infected by a fungal outbreak, we spray prepared natural ground quartz over our vines to strengthen the cell walls. This makes them fungus resistant while also enhancing the effects of natural sunlight and promoting stronger growth. If a problem occurs in the vineyard, we use a natural preparation spray to solve it, rather than a chemical.



And then there is the moon. Just as the moon causes the tides in the Gulf of St. Vincent, only a few short kilometres to the west of us, it also affects the way our plants grow and produce fruit. We plant, graft and harvest according to the phases of the moon. We do this because we will always endeavour to do everything we can to enhance the quality of our grapes.

We are biodynamic farmers because we know it is better for our soil, vineyards, employees and the flavour of our fruit. Biodynamics is not magic, but since we have changed the way we farm it has produced some magical results.











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Shiras

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Our Awards

Uncut Shiraz 2017

Obsidian Shiraz 2018 97 Points, James Halliday Australian Wine Companion, 2021

Obsidian Shiraz 2017 97 Points, James Halliday Australian Wine Companion, 2020

Cinnabar GSM 2019 93 Points, James Halliday Australian Wine Companion, 2021

Cinnabar GSM 2017 92 Points, James Halliday Australian Wine Companion, 2020

Uncut Shiraz 2018 95 Points, James Halliday Australian Wine Companion, 2021

92 Points, James Halliday Australian Wine Companion, 2020







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