



Dandelion Vineyards

wish you were here...

Treasure Trove of McLaren Vale Grenache 2022

The Dandelion Vineyards' Treasure Trove is the McLaren Vale Grenache...



Dandelion Vineyards

191 Chaffey's Road, McLaren Vale
SOUTH AUSTRALIA 5171

CELLARS

wonderroom@dandelionvineyards.com.au
P 08 8323 8979

www.dandelionvineyards.com.au

Background

Dandelion Vineyards is a unique fusion of vineyards and vigneron. Our wines represent decades of experience, blending the fruit of our old vine gardens with the finest traditions of artisan winemaking.

Dandelion Vineyards are proven plantings that have stood the test of time. Our wish is to nurture the unique character of these vineyards and express their terroir in our wines.

Capturing variety, vintage and vineyard requires an enlightened approach and although our growers see the Devil in every weed, we encourage the humble Dandelion amongst the vines as they suppress winter weeds, provide mulch in summer, and proffer their Wishing Clocks in spring to blow off to make our wish come true.

The Treasure Trove Grenache is a part of our Firehawk Farm, a single biodynamically run vineyard perched atop an ancient ridge overlooking McLaren Vale, the Willunga escarpment and the Gulf St Vincent. Firehawk is our Native Bird of Prey that soars over our vineyards acting as scarecrow to other birds, rabbits and the like that eat ripening grapes.

Selected bunches were handpicked by family and friends in early mid-March. We gently crushed two thirds of the fruit over whole bunches into open top fermenters. After 7 days of fermentation the wine was basket pressed into French oak barrels, some new and the balance seasoned.

This was followed by 12 months maturation with minimal winemaking artefact before bottling, to capture the essence of the vineyard. The wine will reward cellaring and decanting.

Tasting Notes

Colour

Through a glass, darkly, but there is a bright light.

Nose

More dark berries and forest fruits rather than the bubble gum red lolly fruits of some grenache. Dry herbs and some bay leaf; some licorice and some violets. The aromatics are savoury, but grenache's innate generosity does come through, with a hint of the floral and confectionary aromatics so typical of the grape. Playfully grown-up.

Palate

A wholesome palate without being fulsome; there's a balance between acid and fruit. Hints of luxury, as if one is staring into an otherwise unaffordable jeweller's window, yet you walk by made more alive and alert. This is a clean red wine, with the texture taking a more reserved role. Glimpses of bright and wonderful blackberry, cherry and plum fruits shine out at the wine's end.

Drink

Grenache's cheerfulness is always an ideal foil for spicy and peppery foodstuffs. Chorizo - perfect. A fish stew tintured with a knife-point of chilli - perfect. Tagine, of course.

Specifics

Composition: 100% Grenache

Alcohol: 14.0%

TA 5.39 g/L

pH: 3.46

Wish you were here...

Zar Brooks, *Typist & tba,*

Elena Brooks, *BSc (Oenology)*

Adelaide Winemaker

