

March Hare of the Barossa Mataro 2012

Dandelion Vineyards

wish you were here...

The March Hare knows quality fruit when making a mad dash for Mataro



Dandelion Vineyards

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CELLARS

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Background

Dandelion Vineyards is a unique fusion of vineyards and vignerons. 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.

Dandelion Vineyards March Hare of the Barossa is a single vineyard wine from Carl Lindner's old block near Lyndoch, the cooler, wetter southern end of the Barossa, ideal for Mataro or Mourvedre as it is also known. The March Hare Vineyards is also ideal at attracting wildlife, including hares who from the first colour in the grapes madly attack the fruit from March onwards and from all directions.

Selected bunches were hand picked by family and friends on March the 27th and gently crushed into open top fermenters. After 14 days fermentation the wine was then basket-pressed into older French and Bulgarian oak barriques for 18 months maturation and then bottled without filtration or fining, to capture the essence of the vineyard and will reward cellaring and decanting.

Tasting Notes

Colour

Deep dark impenetrable like the interior of Count Dracula's cape.

Nose

Blackcurrant, Damask plum and earthiness, with a hint of spice. Smells like freshly fallen rain on concrete.

Palate

Opulent, welcoming, round and mouth filling. This overindulgence is saved at the palate's end with drying tannins and a cleansing lick of acidity. Long and Lingering with a taste of plums that remind you of the wines first enticing perfume.

Drink

Please serve this wine at room temperature. Enjoy with rich spicy food, Chorizo sausage and chilli black beans.

Winemaker

Elena Brooks, BSc (Oenology) Adelaide

Composition: 100% Mataro Alcohol: 14.0% TA: 7.13g/L pH: 3.49 Latitude 34°37′27" South Longitude 138°52'35" East Altitude 751 Feet = 229 Metres



Wish you were here...

Carl Lindner & Brad Rey, Vignerons, Zar Brooks, Typist & tba, Elena Brooks, BSc (Oenology) Adelaide, Winemaker