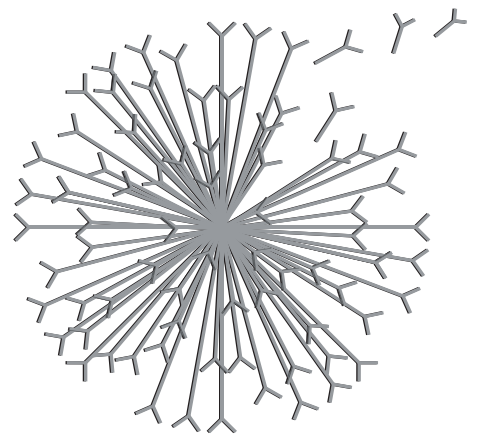




Wishing Clock of the Adelaide Hills Sauvignon Blanc 2025

Dandelion Vineyards
wish you were here...

Dandelion Vineyards first wish each vintage is this wine....



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 artisanal 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 and make our wish come true.

We picked our most distinctive Sauvignon Blanc vineyard, in the heart of the Adelaide Hills, in the 2nd week of February in the cool of early morning. The fruit is then destemmed, crushed and gently pressed.

Free run juice was then fermented in small stainless steel tanks between 11 and 14 degrees celcius. This Wishing Clock's natural acidity, low pH and alcohol of only 12% is light and dry.

This Wishing Clock of the Adelaide Hills was bottled directly with minimal filtration and no fining to capture the essence of the vineyard, a looking glass if you will, and is ready to drink immediately.

Tasting Notes

Colour

Clear, light, white and bright.

Nose

Rainwater freshly fallen and river pebbles gently plashing; gooseberry, bath salts and minerals. Honeysuckle. This has a fragrance and a buoyancy and a sense of life. Sauvignon blanc in its more beguiling purity, as opposed to its oft strident caricature.

Palate

That fresh rainwater quality continues onto the palate, along with the minerality and the salts. From the middle of your mouth emerge beautifully and perfectly just-ripe fruit flavours and textures: green apple and green bean, lemons and limes, musk and orange peel. Balancing all of this is a fine acidity, making this a white wine that wants to replenish both you and itself.

Drink

Sophisticated sauvignons blanc (Oh, by the way, note well, proper plural, as in 'attorneys general'.) offer wonderful versatility at your welcoming table. Besides the standard Thai Fish Cake or Toasted Goat Cheese Salad, look further afield. A Risotto Bianco with Asparagus, individual Quiches made with tarragon and mint. Some Drunken Chicken? Invite all the attorneys general you know.

Specifics

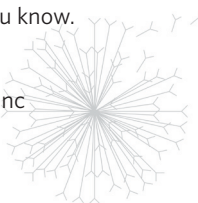
Composition: 100% Sauvignon Blanc

Alcohol: 12%

Latitude 34°53'26.0" South

Longitude 138°56'05.8" East

Altitude 1722 Feet = 525 Metres



Dandelion Vineyards

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Wish you were here...

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