



Lioness of McLaren Vale Shiraz 2022

Dandelion Vineyards
wish you were here...

Our Lioness of McLaren Vale is our Winemakers first Shiraz Cub



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.

Our Lioness of McLaren Vale is sourced from the foothills of McLaren Vale. Here mature Shiraz vines 'populate or perish' in the ironstone pebble laden clay loam, over ancient Kurrajong Formation geology, a silica cemented conglomerate most suited to grow Shiraz.

After hand picking whole bunches of our Lioness of McLaren Vale in the third week of March our winemaker Elena Brooks gently crushed the fruit into open fermenters. After a 12 day fermentation the wine was basket pressed into some new but predominately older French Oak barriques, to then mature for a further 18 months in the same oak, before bottling with minimal winemaking artifact to capture the essence of the vineyard. Although ready to drink the Lioness of McLaren Vale will also reward cellaring and decanting.

Wish you were here...

Zar Brooks, *Typist & tba,*

Elena Brooks, *BSc (Oenology)*
Adelaide Winemaker

Tasting Notes

Colour

Velvet, purple; black and dense.

Nose

A deft combination of the winemaker's bouquet and the vineyard's grape aromatics. The latter is all pepper, earth and plums - with a whiff of freshly grated white chocolate, some tar and some aniseed. This is the ying and yang of McLaren Vale shiraz. And then, in low undercurrent, comes the winemaker's pinch of cinnamon and of mixed spice, of that leather and of that coffee that comes from judicious oak barrel use.

Palate

A thoughtless sip might initially suggest a red wine that is round, rich and giving. And there is nothing wrong with that. Further connoisseurship, however, reveals the continued interplay between the barrel and the grape. Those warmer and more exotic spices lace ever so lightly a deep core of unbridled and yet uncoiled shiraz fruit. Dark fruit. Fruits of Christmas Pudding and plums, of blackberry and mulberry. The finish is dry and long.

Drink

Drink this red wine from a large, rounded glass; not tall and thin, but broad and round. The aromatics come more to the fore. And if the weather is cool, a bean stew with a smoked sausage; and if the weather is warm, a bean salad and a smoked sausage.

Winemaker

Elena Brooks, *BSc (Oenology) Adelaide*

Specifics

Composition: 100% Shiraz

Alcohol: 14.5%

Latitude 35°13'45" South

Longitude 138°36'06" East

Altitude 525 Feet = 160 Metres

Dandelion Vineyards

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