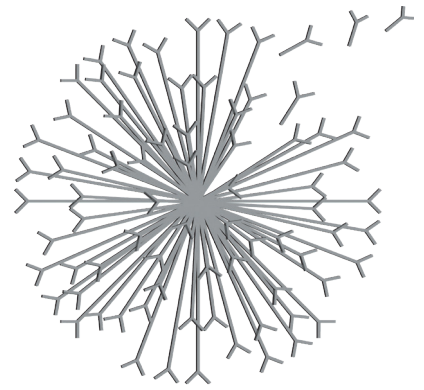




Faraway Tree of McLaren Vale Grenache 2024

Dandelion Vineyards
wish you were here...

Our Firehawk Farm is our finest McLaren Vale Vineyard...



Dandelion Vineyards

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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 Faraway Tree of McLaren Vale Grenache is a single vineyard perched atop an ancient ridge overlooking McLaren Vale, the Willunga Escarpment and the Gulf of St Vincent, Firehawk is our Native Bird of Prey that soar over our vineyards acting as scarecrows to other birds, rabbits and the like that eat ripening grapes.

Selected bunches were hand picked by family and friends in early March. We gently crushed half of the fruit over whole bunches into open top fermenters. After 10 days of fermentation the wine was basket pressed into French oak barrels, a third new and the balance seasoned. This was followed by 9 months maturation with minimal winemaking artefact before bottling, to capture the essence of the vineyard.

The wine will reward cellaring and decanting.

Wish you were here...

Zar Brooks, Typist & tba,

Elena Brooks, BSc (Oenology)

Adelaide Winemaker

Tasting Notes

Colour

Summery red, an opaque rime edge, natural.

Nose

Every angle of roses and brambles and black fruits and wild strawberries and hints of tarragon and fennel and lemon thyme. Oregano, mint, rose water and tamarind.

Palate

Counterpoint fruit richness and sweetness; counterpoint herbal savouriness. And then another dimension: the fruit sweet and sleek dreaminess is at once so beautifully balanced by a clear and clean acidity, which all so natural and effortless and brings the wine into perfect balance.

Drink

In the Summer chill this wine and serve with a generous slice of terrine. In the Winter pour it at cellar temperature into a big, round glass and eat a bean stew made with some pork bones and a Troy Ounce of chilli.

Specifics

Composition: 100% Grenache

Alcohol: 14.0%

TA: 6.33g/L

pH: 3.45

