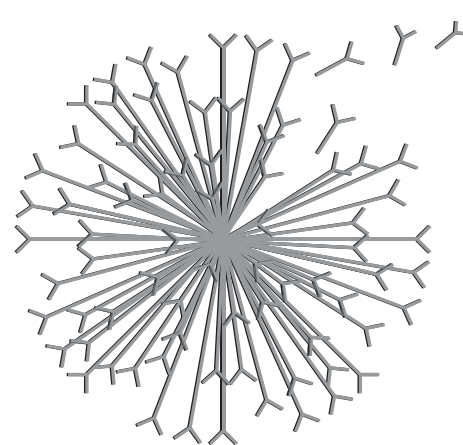


Lionheart of the Barossa Shiraz 2020



Dandelion Vineyards

wish you were here...

Barossa's Shiraz is Dandelion Vineyard's Lionheart



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.

Our Lionheart is so named after Barossa's lifelong champion of old vines, Carl Lindner. This wine comes from ancient, gnarled vines, some approaching and many over a hundred years of age that not only survive but thrive on their own roots in some of the oldest soils on the planet.

In the first week of April whole bunches of Shiraz were hand harvested, then gently crushed and naturally fermented in open fermenters for eight days, hand plunged twice a day, before careful basket pressing into some new but predominantly older French Oak Barriques to finish fermentation. After 18 months maturation and a racking in the same oak, we bottled our Lionheart with minimal winemaking artifact, to capture the essence and purity of Carl's vines. Dandelion Vineyards Lionheart is ready to drink and will reward cellaring and decanting.

Tasting Notes

Colour

Deep dense dark-bright violet-purple and determined. Grainy.

Nose

Intense dark berry and dark chocolate aromatics. Deeper aromas then meld with a complex yet subtle bouquet of soy, lavender, laurel, pink peppercorns, rosemary in Spring, eucalyptus bark when it rains, and smoked paprika - just a knife's finest point.

Palate

Plush fruit and berry flavours flood and fill - dark, concentrated but all at once fresh and alive. A flow of sweeping tannins as if taken at the tide. Drying, gripping and extending the wine. Tannins sit with acidity at palate's end to reach a natural rapprochement, as the dark berry fruits' diving bell-like depth free-dives further into a shiraz abyss...

Drink

Truisms abound in wine lore. The most complex and intriguing wines deserve or perhaps demand the least complex and intriguing foods. Keep it simple. Barossa. A good butcher's best sausage grilled over vine trimmings and served with steamed cabbage and German mustard. We very dare you.

Winemaker

Elena Brooks, *BSc (Oenology) Adelaide*

Specifics

Composition: 100% Shiraz

Alcohol: 14.5%

Latitude 34°38'10" South

Longitude 139°05'30" East

Altitude 1441 Feet = 440 Metres

Dandelion Vineyards

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Wish you were here...

Zar Brooks, *Typist & tba,*

Elena Brooks, *BSc (Oenology)*
Adelaide Winemaker

