



Wishing Clock of the Adelaide Hills Sauvignon Blanc 2022

Dandelion Vineyards
wish you were here...

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



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 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, grown by Michelle Cox and John Good, in the heart of the Adelaide Hills, atop Charleston in the 3rd week of March in the cool of early morning. The fruit was destemmed, crushed and gently pressed.

Free run juice was then fermented in small stainless steel tanks between 11 and 14 degrees celsius. This Wishing Clock natural acidity, low pH, and alcohol of only 12.0% 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. Thanks Michelle and John, a wish come true.

Tasting Notes

Colour

Hues of pale straw and hay.
White clear bright.

Nose

Pert and pleasantly strident, as only sauvignon blanc can be: spearmint and gooseberry and subtle citrus zest, freshly grated. Lime, mandarin, red grapefruit skin and flesh. Aromatically aromatic, as only sauvignon blanc can, once again, be. A white wine tautology.

Palate

Here is found a mineral and rain water texture and mouthfeel. Long and lean yet with a hidden, swirling, tidal fruit depth that never reveals itself. Balanced by keen acidity and kept lush by ripe citrus fruit flavours. Favourably fleeting and fleetingly forgiving. Precise and varietally definitive whilst still achieving that one remarkable thing: being a refreshing white wine.

Drink

Fish terrine. A piece of poached sea fish with a light burnt butter sauce. Braised fennel in the winter or shaved fennel salad at the end of summer. And there is always asparagus and goat's cheese...

Specifics

Composition: 100% Sauvignon Blanc
Alcohol: 12.0%
TA: 8.2 g/L
Latitude 34°53'26.0" South
Longitude 138°56'05.8" East
Altitude 1722 Feet = 525 Metres

Wish you were here...

Zar Brooks, *Typist & tba*,
Elena Brooks, *BSc (Oenology)*
Adelaide Winemaker

