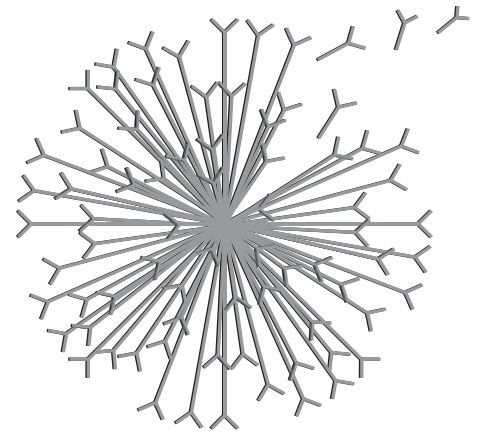


# Lionheart of the Barossa Shiraz 2021



**Dandelion Vineyards**  
wish you were here...

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## Barossa's Shiraz is Dandelion Vineyard's Lionheart

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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.

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 and velvety and dark purple with an unfiltered plushness.

#### Nose

Dark liqueur chocolate freshly grated and earth freshly dug with a well-cared-for shovel. Rosemary flowers as you brush by them; violets at first light; plums about to fall from the tree; white pepper in the mortar. Gentle oak undertones then play bouquet's role all so sotto voce: mocha, and old old furniture not over polished. Aromatics return with bay leaf and then minerals and graphite. Barossa au naturel.

#### Palate

Depth yet freshness. An acid undertow stretching and straightening a cloud of ripe and super-fine, minerally, powdery shiraz tannins. The body of fruit bobs and bathes in an exuberant and frisky fashion, adding yet another dimension to this every questioning and entertaining red wine...

#### Drink

Roast Leg of Goat from your wood-fired oven. Serve with Pomme Dauphinois. Or Merguez sausages and Lentils? Boudin Noir with Mashed Potato?

#### Winemaker

Elena Brooks, *BSc (Oenology) Adelaide*

#### Specifics

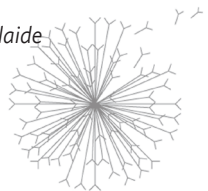
*Composition:* 100% Shiraz

*Alcohol:* 14.5%

*Latitude* 34°38'10" South

*Longitude* 139°05'30" East

*Altitude* 1441 Feet = 440 Metres



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## Dandelion Vineyards

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#### CELLARS

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#### Wish you were here...

Zar Brooks, *Typist & tba,*

Elena Brooks, *BSc (Oenology)*

*Adelaide Winemaker*