



Lion's Tooth of McLaren Vale Shiraz Riesling 2023

Dandelion Vineyards
wish you were here...

Lion's Tooth is a long forgotten but timeless Australian blend rejuvenated...



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.

Whole bunches from our most distinctive Shiraz from the Pieri family's Vineyard were hand harvested in the first week of March and fermented on stalks in open fermenters on top of some Riesling skins for eleven days, hand plunged twice a day, before careful basket pressing into some new but predominantly older French Oak Barriques to finish fermentation and enhance the wine's perfume and palate.

After 16 months maturation and a racking in the same oak, we bottled this Lion's Tooth with minimal winemaking artefact, to capture the essence of the vineyard.

Dandelion Vineyard's Lion's Tooth is ready to drink and will reward cellaring and decanting.

Vale Signore Mario Pieri, Vintage 1946-2011, winery big boss.

Wish you were here...

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

Tasting Notes

Colour

Pure deep-purple with an opaque rim edge.

Nose

Moss, mint, plums and earth complete with a floral nosegay and a pretty aromatic lift - this lift perhaps, no, no doubt, thanks to the 6% riesling floating around in the shiraz. Very perfumed yet complimented in a manly manner by red earth and brick dust. Then comes the olfactory spell of African Violets and thyme. Oh when shiraz meets riesling...

Palate

Acidity to start, straight out of the blocks. Then a lean velvety texture and turn. Silky sleek fruit flavours enter both stage left and right: blackberries and blackberry jam and reduced plums. Soft tannins are hiding in plain sight in the mid-palate. Then flavours of tabac, bay leaf and dried herbs, yet there is a shy plushness to this red wine and in its end is its beginning: acidity.

Drink

Make yourself a sturdy omelette - a Provencal one. Or perhaps better still an omelette in the Spanish manner, with onions and potato cooked well before the eggs and piment d'Espelette go in. Three eggs at a minimum. One such omelette and one such bottle make for one such luncheon with plenty of wine to refresh and to keep over in the bottle for dinner, should you be suffering from an attack of moderation.

Specifics

Composition: 94% Shiraz, 6% Riesling

Alcohol: 13.5%

TA: 6.28 g/L

pH: 3.6

Latitude 35°13'44" South

Longitude 138°33'13" East

Altitude 281 = 86 Metres

Dandelion Vineyards

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