

Wishing Clock of the Adelaide Hills Sauvignon Blanc 2024

Dandelion Vineyards
wish you were here...

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



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 1st 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 11.5% 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

Clear-white and stridently starbright with flashes of white-gold.

Nose

Aromatically piercing and steely with herbaceousness meeting the essence of citrus in a vinous Hadron Collider. Smells of mineral salts, gypsum, and river pebbles on a full moon's midnight. A slate-tiles roof drying after Autumn rain. A geologist's hand-held pick when splitting limestone.

Palate

Long and linear and laser-like in its precision and truth. Which makes one wonder: can veracity be a flavour? This is definitively S-A-U-V-I-G-N-O-N-B-L-A-N-C. All the varietal DNA is here: gooseberry, grapefruit, green apple, green bean, green capsicum and gunflint. The acidity seems to rush the wine, but the depth of fruit and that fruit's purity makes the wine tarry a while. It stays but it leaves; it leaves but it stays.

Drink

Dumplings. Always. Chinese dumplings. 11am after a night before that is best subject to latter anecdote than immediate remembrance. A Dumpling Blanc Breakfast.

Specifics

Composition: 100% Sauvignon Blanc

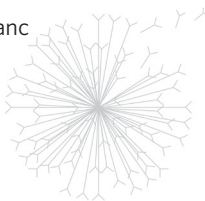
Alcohol: 11.5%

TA: 6.61

Latitude 34°53'26.0" South

Longitude 138°56'05.8" East

Altitude 1722 Feet = 525 Metres



Dandelion Vineyards

191 CHAFFEYS ROAD, McLAREN VALE
SOUTH AUSTRALIA 5171

CELLARS

wonderroom@dandelionvineyards.com.au
P 08 8323 8979

www.dandelionvineyards.com.au

Wish you were here...

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