

Lionheart of the Barossa
Shiraz 2022

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 third week of March 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 and American 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 the vines. Dandelion Vineyards Lionheart is ready to drink and will reward cellaring and decanting.

Tasting Notes

Colour

Dripping dark velvet and black red.

Nose

Earth and blueberry and spices and plums. Lots of plums. This is the Barossa, after all. Both fruit aromatics and winemaking bouquet are heightened, but that Barossan fruit shines through, bringing authenticity and truth: dark chocolate, tar, aniseed, graphite, freshly laid blue road metal.

Palate

Gently grainy and silky and voluptuous, and then come flooding in the tannins - long and small and very low-fi. These nicely chalky tannins then give way to more plum fruit flesh and skin. Acidity in the background. Sluicing shiraz flavours in all their purity. This makes for a red wine that is full of flavour, but also balanced and refreshing.

Drink

A good butcher's simplest sausage poached in barely simmering water for ten minutes, then given some colour on your barbeque for another five minutes or so. German mustard, a grated fresh beetroot salad; no: no need to thank us...

Winemaker

Elena Brooks, BSc (Oenology) Adelaide

Specifics

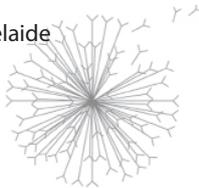
Composition: 100% Shiraz

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...

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