



Dandelion Vineyards
wish you were here...

Firehawk Farm McLaren Vale Shiraz 2019

Our Firehawk Farm Shiraz is our finest McLaren Vale Vineyard



Dandelion Vineyards

189 Chaffey's Road, McLaren Vale
SOUTH AUSTRALIA 5171

CELLARS
cellardoor@dandelionvineyards.com.au
P 08 8323 8979
www.dandelionvineyards.com.au

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.

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 to make our wish come true.

Our Firehawk Farm Shiraz from McLaren Vale is a single vineyard perched atop an ancient ridge overlooking McLaren Vale, the Willunga Escarpment and the Gulf of St Vincent, Firehawk is our Native Bird of Prey that soar over our vineyards acting as scarecrows to other birds, rabbits and the like that eat ripening grapes.

Selected bunches were hand picked by family and friends in early March and gently crushed into open top fermenters. After 14 days fermentation the wine was then basket pressed into French oak Barriques, a third new, the balance seasoned, followed by 18 months maturation with minimal winemaking artefact before bottling, to capture the essence of the vineyard. This wine will reward cellaring and decanting.

Wish you were here...

Zar Brooks, *Typist & tba,*

Elena Brooks, *BSc (Oenology)*

Adelaide Winemaker

Tasting Notes

Colour

Dark dense deep black purple and seemingly bottomless.

Nose

Musky and spicy with deep white chocolate and first-season plums. Fruit and floral exotica lifts further the soaring aroma: daphne, star jasmine, crushed rose petal, African violets... The barest hint of well-educated and well-experienced French Oak.

Palate

Cool fruit flavours of bright, tight, tiny berries: blackberries, wild strawberries, loganberries, just-ripe plums. There is a keen and long and lean acidity maintaining structure and driving the fruit flavours on, stretching them out just enough to keep them pert and alive. This makes for great purity but also great restraint. Gentle tannins tickle the berry and fruit flavours as the acidity continues to carry the wine to a complete and balanced finish.

Drink

Use a large rounded glass to provide the aeration this red wine enjoys during your easful drinking I mean analysis. The plushness coupled with the acidity make this a comfortable union with varied foodstuffs: deviled kidneys on buttered toast; a simple grilled sausage or two with condiments and an apple and cucumber salad; a cassoulet in the Winter. And many more possibilities: this is a red wine that compliments food rather than commands it.

Specifics

Composition: 100% Shiraz

Alcohol: 14.5%

TA 6.4 g/L

pH: 3.45