



Lion's Tooth of McLaren Vale Shiraz 2013

Dandelion Vineyards
wish you were here...

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



Dandelion Vineyards

PO BOX 138 McLAREN VALE
SOUTH AUSTRALIA 5171

CELLARS
winery@dandelionvineyards.com.au
P 08 8556 6099 F 08 8556 6609
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 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 Nat McMurtrie's Vineyard were hand harvested in late February, then and fermented on stalks in open 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 18 months maturation and a racking in the same oak, we bottled this Lion's Tooth without filtration or fining, 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

Tasting Notes

Colour

Deep red with hints of violet on the edges, indicating youth.

Nose

Intriguing rose petals and a summer pudding of lifted red fruits, berries and a little lime marmalade from the co-fermentation with the aromatic Eden Valley Riesling. Wild cherries, blueberries, and mulberries and an impressive structure balanced by spicy oak.

Palate

Opulent, intense red berries balanced by soft velvety tannins and supple oak, resulting in an intriguing finish derived from the unique, enlightned co-ferment.

Drink

Perfect partner for the casual lunch in relaxed settings, from freshly caught seafood to a rich pasta dish and red meat in spring herbs.

Winemaker

Elena Brooks, BSc (Oenology) Adelaide

Specifics

Composition: 95% Shiraz, 5% Riesling

Alcohol: 14.0%

TA: 6.61g/L

pH: 3.43

Latitude 35°13'44" South

Longitude 138°33'13" East

Altitude 281 = 86 Metres

Wish you were here...

Carl Lindner, Vigneron,
Zar Brooks, Typist & tba,

Elena Brooks, BSc (Oenology)
Adelaide Winemaker

