



Lion's Tooth of McLaren Vale Shiraz 2017

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 Piero family's Vineyard were hand harvested in mid March, 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

Dark and hazily alive; purple-garnet with ruby flashes in its youthful first-flush, as if with hooves and wings it wants to take you to the spring of Hippocrene.

Nose

Ripe, Dwarf Satsuma plum aromatics with a clove-like depth. There are hints of a just-served Christmas Cake, of subtly cured olives, of bay bay leaf stripped straight from the laurel tree, white pepper and nutmeg, with lavender and those more hardy fresh herbs; finally a parting whiff of young Emmental.

Palate

With Riesling making up 5% of this wine there is now a searing line of acidity that drives all the subsequent flavours. It is the perfect counterbalance to the compact core of concentrated black fruits that is always McLaren Vale Shiraz.

Drink

Southern Chinese cuisine: things that crawl and swim and grow and sprout either steamed or wok-fried, but not deep-fried. XO sauce with big noodles. Sticky rice. Braised duck. Blackened fish. With this wine by your side do not be afraid.

Specifics

Composition: 95% Shiraz, 5% Riesling
Alcohol: 14.5%

Wish you were here...

Zar Brooks, *Typist & tba*,
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