



Lionheart of the Barossa Shiraz 2017

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. Shiraz. 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 last week of April 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 Oak Barriques to finish fermentation. After 18 months maturation and a racking in the same oak, we bottled our Lionheart without filtration or fining, to capture the essence of the vineyard. Dandelion Vineyards Lionheart is ready to drink and will reward cellaring and decanting.

Tasting Notes

Colour

Deeply and darkly yet vibrantly and brightly. There's the hint of minimal filtering in the wine's solution but otherwise this alluring red is the faultless hue of some kind of mad hero's hedonism.

Nose

Concrete and freshly shot game; the dark, dark chocolate that is unmistakably Barossa shiraz; and then as you smell the wine again and again come the deft combinations of fruit aromatics and very sparing oak bouquet: nutmeg, earthiness, white pepper freshly milled, cinnamon...

Palate

Here we find depth and work - there's a moreish chewiness about this red wine that puts you straight into the Barossa. Yet there's deftness about the wine's giving weight, indeed, a certain lightness and ease runs through the middle to back palate, as if the wine is a cheerful butcher's apprentice wearing ballet slippers. It is earthy and textural; the dry, powdery tannins that glide in at the mid palate assuage any fear of the dreaded fruit-bomb effect. And then the after palate is a neat composition of fruit sweetness and savouriness, bringing a natural balance.

Drink

Perfectly matched with all richly flavoured foods, meats, stews, game or mature hard cheeses. Alluring on the palate our Lionheart commands company with food and friends.

Winemaker

Elena Brooks, *BSc (Oenology) Adelaide*

Specifics

Composition: 100% Shiraz

Alcohol: 14.5%

Wish you were here...

Zar Brooks, *Typist & tba,*

Elena Brooks, *BSc (Oenology)*
Adelaide Winemaker

Dandelion Vineyards

PO BOX 138 McLAREN VALE
SOUTH AUSTRALIA 5171

CELLARS

cellardoor@dandelionvineyards.com.au
P 08 8323 8979 F 08 8556 6609

www.dandelionvineyards.com.au

