



Dandelion Vineyards

wish you were here...

Twilight of the Adelaide Hills Chardonnay 2019

Twilight of the Adelaide Hills is Dandelion Vineyard's Chardonnay sunrise



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 and make our wish come true.

Whole bunches from our best Chardonnay Vineyard in the heart of the Adelaide Hills were hand picked in early March, in the twilight, our Chardonnay's acid sunrise, being the cool of early evening, then destemmed in small batches without crushing the fruit to fill our press exactly.

The free run juice was partly fermented in a small stainless steel tank between 11 and 14 degrees Celsius and then finished fermentation in some new and first use French Oak Barriques. The wine has a high level of natural acidity, and although bone dry an alcohol of only 12.5%.

This 12th vintage of Twilight of the Adelaide Hills Chardonnay was bottled after 9 months with minimal winemaking artifact to capture the essence and purity of the vineyard.

Tasting Notes

Colour

Pale yellow and rolled white gold. Bright.

Nose

Chalk. Chalk powder. Lemon zest and grapefruit and white peach skin, but just the skin. Then come hints of nettle and ruby grapefruit pith.

Palate

Clean pert linear and long; the acid is clean. Untouched perfect clean. Yet then comes the minerality. This brings a crunchy and resistant middle palate. All of this makes for a white wine that is both racy yet also full - full of unalloyed cool-climate chardonnay fruit. Apple. Lemon. Grip. The back palate gives way to a long lingering and mineral water finish.

Drink

The tension between acid and texture, citrus and richer fruit weights, makes this a versatile and understanding wine: a prawn dumpling made by hand at 11.45am? Poached chicken breast with a lemon sauce? A composed salad with smoked salmon? Scallops on the shell grilled over your Hibachi...

Specifics

Composition: 100% Chardonnay

Alcohol: 12.5%

Wish you were here...

Zar Brooks, *Typist & tba,*

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Adelaide Winemaker

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