



Twilight of the Adelaide Hills Chardonnay 2017

Dandelion Vineyards
wish you were here...

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 late 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 then 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, (6.8 grams per litre) a pH of 3.11 and although bone dry and alcohol of only 12.5%.

This 10th vintage of Twilight of the Adelaide Hills Chardonnay was bottled after 9 months with minimal winemaking artifact to capture the essence and putiry of the vineyard.

Tasting Notes

Colour

Vibrant pale straw with a golden tinge.

Nose

Twilight Chardonnay captures the expression of the Adelaide Hills terroir with layers of citrus, guava, apple and pineapple character. Hints of brioche, praline and mineral weave through the lush fruit flavours.

Palate

Vibrant palate of generous Clingstone peach and lemon peel entwined with almond meal and vanilla bean notes. The palate is richly layered and Chardonnay's natural taut acidity balances the accents of French oak off in the lengthy finish.

Drink

Now. With a zesty nose, three dimensional and refreshing palate, this wine is delicious either served moderately chilled with a second glass, second bottle even as an aperitif, or with seafood.

Winemaker

Elena Brooks, *BSc (Oenology) Adelaide*

Specifics

Composition: 100% Chardonnay

Alcohol: 12.5%

TA: 6.8g/L

pH: 3.11

Latitude 34°54'37" South.

Longitude 138°53'49" East.

Altitude 1360 Feet = 414 Metres

Wish you were here...

Zar Brooks, *Typist & tba,*

Elena Brooks, *BSc (Oenology)*
Adelaide Winemaker

Dandelion Vineyards

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