



Wishing Clock of the Adelaide Hills Sauvignon Blanc 2019

Dandelion Vineyards
wish you were here...

Dandelion Vineyards first wish each vintage is this wine....



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 Sauvignon Blanc vineyard, Bill & Vicki Borchardt's, in the heart of the Adelaide Hills, atop Teakle's Hill at Woodside were hand selected and picked on the first week of March in the cool of early morning then destemmed in small batches without crushing the fruit followed by gentle pressing.

The free run juice was then fermented in small stainless steel tanks between 12 and 14 degrees Celsius. This Wishing Clock has a high level of natural acidity, (7.9 grams per litre) a pH of 3.12, and although bone dry an alcohol of only 12.0%.

This Wishing Clock of the Adelaide Hills was bottled directly without fining with minimal filtration to capture the essence of the vineyard, a looking glass if you will, and is ready to drink immediately. Thanks Vicki and Bill, a wish come true.

Tasting Notes

Colour

Pale gold and hints of brilliant lemon green.

Nose

Strikingly lifted aromaticity that defines and typifies the most pure cool-climate Sauvignon Blancs. Fresh grass at the vernal equinox; windless Spring mornings; nettles, freshly shelled peas, lantana... And the aromatic uplift and acceleration of a freshly charged Tesla in Insane Mode.

Palate

The mixture of herbs, grasses, fruits and green vegetables track through with nettles ringing out on the front plate before nuances of the most fresh and early-season tropical fruits add a mid-palate backdrop. Then comes spice, lemongrass, Thai basil, tarragon.... At the back-palate is a balance of acid and fruit purity - with the acid just winning, as it should.

Drink

Chill this well and at 11.59am drink with confident immediacy - and with such things as prawn dumplings, rice paper rolls, soft tofu with a knife-point of XO sauce, or some spicy crab and noodles. It deals with coconut cream dishes, too - with alacrity.

Specifics

Composition: 100% Sauvignon Blanc

Alcohol: 12.5%

Latitude 34°56'11" South

Longitude 138°56'24" East

Wish you were here...

Zar Brooks, *Typist & tba,*

Elena Brooks, *BSc (Oenology)*

Adelaide Winemaker

Dandelion Vineyards

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