



Wishing Clock of the Adelaide Hills Sauvignon Blanc 2018

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 second week of February 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, (7.4 grams per litre) a pH of 3.06, 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

Dazzling, pristine green tinged straw.

Nose

Distinctive lifted fresh Sauvignon fruit purity, outrageous lift of grapefruit mixed with fragrant gooseberries. A burst of fresh, radiant almost incandescent scents of fizzing limes lemongrass, Thai mint and lemon rind.

Palate

Three dimensional and high impact, mouth-filling pithy grapefruit juice and fresh layers of mineral like flavour in the middle palate before a long zesty citrus tinged 'juicy fruit' finish.

Drink

Right now. With a zesty nose, and a three dimensional, refreshing palate - this wine is delicious either served moderately chilled with a second glass or second bottle - a bracing aperitif, and a great counterpoint to seafood.

Winemaker

Elena Brooks, *BSc (Oenology) Adelaide*

Specifics

Composition: 100% Sauvignon Blanc

Alcohol: 12.0%

TA: 7.4 g/L

pH: 3.06

Latitude 34°56'11" South

Longitude 138°56'24" East

Altitude 1722 Feet = 525 Metres

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

winery@dandelionvineyards.com.au
P 08 8556 6099 F 08 8556 6609
www.dandelionvineyards.com.au

