Dandelion Vineyards,

`Enchanted Garden of the Eden Valley` Riesling 2021

Eden Valley, South Australia, Australia



Grape Varieties	**100% Riesling**
Winemaker	**Elena Brooks**
Closure	**Screwcap**
ABV	**11%**
Residual Sugar	**0.4g/L**
Acidity	**7.6g/L**
Wine pH	**2.98**
Bottle Sizes	**37.5cl**
Notes	**Vegetarian, Vegan**

PRODUCER

Dandelion Vineyards is the venture of talented winemaker Elena Brooks, and her husband Zar. Their project makes wines from the Barossa and Eden Valleys, Fleurieu, the Adelaide Hills and McLaren Vale. Elena hails from Bulgaria. Her mother worked for a local producer, and so much of Elena's childhood was spent in a winery. By 15, she was well-versed in the ins and outs of the winemaking process, and by 16, she had made her first wine. After formal study and stints making wine worldwide, Elena eventually settled in McLaren Vale with Zar and founded Dandelion Vineyards. Nick Stock, one of Australia's leading journalists, wrote about Dandelion Vineyards saying, "The approach is remarkably simple and sees Elena making wine from a suite of beautiful old vineyards across that blessed curve that runs from the Barossa, up through the Eden Valley and Adelaide Hills and down into McLaren Vale."

VINEYARDS

Dandelion Vineyards are proven plantings that have stood the test of time, encouraging 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 the Dandelion wish come true. The Enchanted Garden was planted in 1910 and thrives to this day, a seven acre Eden Valley Vine Garden lovingly tended by Sue and Stuart Woodman. The soils consist of sandstone bedrock with ironstone gravels, quartz and red rock fragments on the surface, which provides great minerality for this Riesling.

VINTAGE

2021 was a relatively dry and mild vintage, providing ideal conditions for growth and berry development between October-March. The strong winds that are often associated with flowering at this time were largely absent, allowing good fruit set. Following November, maximum temperatures were below average for the remainder of the season. During spring and summer, night-time temperatures were below average, and as such diurnal differences were above average. These cool nights allowed the vines to rest, and aromatic flavours, finesse, and natural acidity to be maintained in the wine.

VINIFICATION

Whole bunches were hand picked and destemmed without crushing the fruit to fill the press exactly. The free-run juice and pressings were fermented separately in small tanks at controlled temperatures between 11-13°C. The wine was bottled directly with minimal fining and filtration to capture the essence of the vineyard.

TASTING NOTES

Bright in the glass with tinges of green and white-gold. Classic aromas of citrus zest, red apples, red apple skin, orange blossom, lime blossom, and hints of herbs are framed by a clear, steely minerality. This is an attractively textural wine displaying the variety's intense purity. Bone-dry, its structure and length is underpinned by bracing acidity.