Dandelion Vineyards,

`Lionheart of the Barossa` Shiraz 2021

Barossa Valley, South Australia, Australia





Grape Varieties	100% Shiraz
Winemaker	Elena Brooks
Closure	Screwcap
ABV	14.5%
Residual Sugar	0.8g/L
Acidity	6.14g/L
Wine pH	3.47
Bottle Sizes	75cl
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

This wine comes from ancient, gnarled vines, some approaching and many over a hundred years of age. These vine not only survive, but thrive, on their own roots in some of the oldest soils on the planet. The vines are planted at an altitude of 221 metres.

VINTAGE

The 2021 vintage will be remembered as a wonderful year in the Barossa, with yields up 111% compared to 2020 and 19% above the five year average. With relatively good rainfall in autumn, and again towards the end of spring, soil moisture was generally at good levels going into summer. This, along with reasonably cool summer temperatures, meant the vines were healthy, a good number of bunches set, and berry size remained at optimum levels for high quality wine production.

VINIFICATION

In the first week of April, whole bunches of Shiraz were hand harvested before undergoing a gentle crush. Natural fermentation took place in open top fermenters for eight days where the must was hand plunged twice a day. Following this, the must underwent a careful basket pressing into some new, but predominantly older, French oak barriques to finish fermentation. Maturation took place in the same oak, lasting 18 months before bottling.

TASTING NOTES

Deep purple in colour, this wine opens with intense notes of rosemary, dark chocolate, plums and white pepper all intertwined with well-integrated oak undertones. The palate shows great depth, underpinned by wonderful acidity and fine tannins.

AWARDS

International Wine Challenge 2023, Silver