

Dandelion Vineyards,
`Red Queen of the Eden Valley` Shiraz 2019
Eden Valley, South Australia, Australia



Grape Varieties	100% Shiraz
Winemaker	Elena Brooks
Closure	Screwcap
ABV	14.5%
Residual Sugar	0.7g/L
Acidity	7.2g/L
Wine pH	3.48
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

Winemaker Elena Brooks, crowned Colin Kroehn's Eden Valley Shiraz vineyard as her Red Queen. The combination of its age, elevation and aspect alongside its picturesque slopes was the reason for this title. Colin nurtured his precious Shiraz vineyards for the majority of his 90 years. The 1912, south facing, limestone bedrock vineyards are covered with loamy sands and teeming in quartzite. The rock quartz outcrops lay over a basin of 1,600 million year old Barossa Complex of gneiss and schist.

VINTAGE

The 2019 vintage saw a mild and dry winter, followed by a dry and windswept spring. In September and October, the vineyards saw disrupted budburst and young shoot growth from the drier conditions, swiftly followed by frost and rain episodes in November, with Shiraz yields taking the brunt of the damage. January and February saw the hottest summer's day on record, alongside cool nights, accelerating maturity and advancing the vintage. The late summer warmth suppressed disease pressure and provided optimal ripening conditions. Despite lower yields, the varietal character and structure of Shiraz shone through in this vintage.

VINIFICATION

Whole bunches were hand harvested, then partially crushed and naturally fermented in open fermenters for 10 days. The ferments were hand-plunged three times a day, before careful basket pressing into French oak barriques, a combination of both old and new oak, to complete fermentation. After two and a half years maturation and a racking in the same oak, the wine was bottled.

TASTING NOTES

Deep purple-crimson. An immensely complex, dark, brooding character, red plum, pepper and spice, with dark chocolate and tilled earth on the nose. Lingering black fruit on the palate, with peppery seasoning. Fine tannins and lingering acidity lengthen the finish and the overall balance is impeccable.