

Dandelion Vineyards,
`Wonderland of the Eden Valley` Riesling 2024
Eden Valley, South Australia, Australia



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

Colin Kroehn tended his Eden Valley Riesling for 67 of his 87 years. The Wonderland of the Eden Valley is made entirely from his vineyard which was planted in 1912 and produces excellent fruit. The growth of dandelions among the vines is encouraged as they suppress the winter weeds and provide mulch in the summer to help retain soil moisture.

VINTAGE

The lead up to the 2024 season in the Eden Valley was characterised by significant rainfall in June, followed by a dry spring. Variable fruit set and frost impacted the yield potential, however rain at the beginning of December assisted canopy and berry development and good soil moisture levels supported vine growth well into January. The mild summer weather eventually warmed up and dried out, with some short bursts of heat, leading into a warm, dry autumn, which delivered optimal maturity and ripeness in the fruit. Attention to detail in the vineyard resulted in excellent fruit with intensity, stunning acidity and freshness.

VINIFICATION

Whole bunches were hand picked in the last week of February and destemmed in small batches without crushing. The free run juice was then fermented in small stainless steel tanks between 11°C and 14°C. It was bottled directly without fining or filtration to capture the essence of the vineyard.

TASTING NOTES

This wine is bright gold in the glass with aromas of grapefruit zest, spice and graphite. On the palate searing acidity is paired with a core of pure citrus, lime, lemon and mandarin oranges. The structure is tight and smooth.

Grape Varieties	100% Riesling
Winemaker	Elena Brooks
Closure	Screwcap
ABV	11.5%
Bottle Sizes	75cl
Notes	Vegetarian, Vegan