

Dandelion Vineyards,  
`Honeypot of the Barossa` Roussanne 2024  
Eden Valley, South Australia, Australia



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|-----------------|-----------------------|
| Grape Varieties | <b>100% Roussanne</b> |
| Winemaker       | <b>Elena Brooks</b>   |
| Closure         | <b>Screwcap</b>       |
| ABV             | <b>12.5%</b>          |
| Bottle Sizes    | <b>75cl</b>           |

## 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 source fruit from trusted growers whose plantings have stood the test of time. This Honeypot Roussanne was made entirely from Helen and Mark O'Brien's remarkable vineyard, situated at an elevation of 267 metres in the Barossa Valley. Vines are 20 years old, planted on sandy loam over ironstone-riddled clay.

## VINTAGE

The lead up to the 2024 season 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 of Roussanne were picked by hand in the cool, early morning. After gentle crushing the free run juice was cool fermented in stainless steel tanks to retain fresh aromatics in the wine. The wine sat on fine lees for three months without bâtonnage and then was racked and bottled.

## TASTING NOTES

On the nose, there are fresh and striking aromas of beeswax, mandarin zest, rosemary flowers and green apple, with hints of oyster shell. The palate is crisp and fresh with vibrant acidity that balances the richness and texture of Roussanne. The finish is long and refreshing.