



Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Borchardt Vineyard
Vine Age: 22-years-old
Soil Type: Brown clay over quartz & schist
Viticulture: Conventional
Fermentation: Inoculated — small stainless steel tanks
Aging: 4 months in stainless steel tanks
Alcohol: 12%
pH: 2.99
Total Acidity: 6.83 g/L
Total SO₂: 121 ppm
Total Production: 2,000 cases
UPC: 9342160000072

Dandelion Vineyards

2025

'WISHING CLOCK OF THE ADELAIDE HILLS'

Sauvignon Blanc | *Adelaide Hills - Australia*



VEGAN

About

Elena really loves Sauvignon Blanc, but unfortunately it's a variety for which it's difficult to find great material in South Australia. Much of the clonal material produces too fruity of berries and lacks the savage herbaceous-ness that Sauvignon Blanc wants to show balanced by mouthwatering citrus and a mineral drive. There is a site in Woodside in the Adelaide Hills that Zar helped track down. This vineyard has heritage clone material but relatively young vines and is farmed by Michelle Cox and John Good. Bill & Vicki Borchardt own this little slice of Savvy heaven atop Teakle's Hill.

The fruit was hand selected and picked on the 2nd week of February in the cool of early morning then de-stemmed in small batches without crushing the fruit followed by gentle pressing to tank. Only the free run juice is used and fermented with carefully selected yeasts in small tanks at a very cool temperature (11-14°C). After primary fermentation finished the wine was cooled down even further to block secondary fermentation from being carried out. The wine aged in tank for four months prior to being bottled with a light fining, filtration and sulfur addition.

Tasting Note

Pale gold and electric. The nose shows mineral bite, passionfruit, guava and green bean. The palate is clean and sharp with grass, lemon, bright acidity and a long finish.