



Dandelion Vineyards

2023

'WISHING CLOCK OF THE ADELAIDE HILLS'

Sauvignon Blanc | *Adelaide Hills - Australia*



VEGAN

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Borchardt Vineyard
Vine Age: 20-years-old
Soil Type: Brown clay over quartz & schist
Viticulture: Conventional
Fermentation: Inoculated — small stainless steel tanks
Aging: 6 months in stainless steel tanks
Alcohol: 11.5%
pH: 3.17
Total Acidity: 7.82 g/L
Total SO₂: 101 ppm
Total Production: 1,000 cases
UPC: 9342160000072

Reviews

Wine Advocate | 90 points

About

We picked our most distinctive Sauvignon Blanc vineyard, grown by Michelle Cox and John Good, in the heart of the Adelaide Hills, atop Charleston in the 3rd week of March in the cool of early morning. The fruit was destemmed, crushed and gently pressed.

Free run juice was then fermented in small stainless steel tanks between 11 and 14 degrees Celsius. This Wishing Clock natural acidity, low pH, and alcohol of only 11.5% is light and dry.

This Wishing Clock of the Adelaide Hills was bottled directly with minimal filtration and no fining to capture the essence of the vineyard, a looking glass if you will, and is ready to drink immediately. Thanks Michelle and John, a wish come true.

Colour

Bright and pale white gold. Brilliant.

Nose

Bath salts and a mineral stridency: talcum, quartz, marble, metals. Then the innate and indubitable sauvignon blanc personality asserts its stunningly searing fruit aromatics: guava, gooseberry, musk, freshly picked asparagus, just-ripe passionfruit, green bean and green pea. Singing, not shouting.

Palate

This is a clean, bright and long, grassy and lemony dry white wine. It has the variety's power and unmissable identity, but in a way that celebrates the acidity and the fresh and refined fruit; the balance and the long, clean finish. An example of how sauvignon blanc keeps its voice, but does evolve: dry, pure, clear, refreshing.

Drink

We still move almost involuntarily towards Chinese dumplings when we put this wine in the fridge. A sunny day, chilled wine, an odd number of mixed dumplings each, with Chinese

stridency, followed by ripe passionfruit, guava, and green bean. On the palate, this is a clean, bright and long, grassy and lemony dry white wine.