



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: 4 months in stainless steel tanks
Alcohol: 11.5%
pH: 3.17
Total Acidity: 7.82 g/L
Total SO₂: 101 ppm
Total Production: 2,000 cases
UPC: 9342160000072

Reviews

Wine Advocate | 90 points

About

Elena really loves Sauvignon Blanc, but unfortunately it is a variety that is 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 Sauvvy heaven atop Teakle's Hill.

The fruit was hand selected and picked on the third week of March 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 filtration and sulfur addition.

Tasting Note

Bright and pale white gold. Brilliant. On the nose, there are bath salts and a mineral 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.