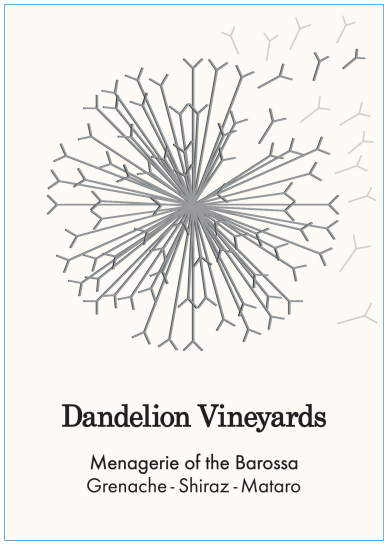


Dandelion Vineyards

2023

‘MENAGERIE OF THE BAROSSA’

Grenache - Shiraz - Mataró | *Barossa Valley - Australia*

VEGAN

Stats

Grapes: 62% Grenache - 21% Shiraz - 17% Mataró
Vineyard: Adjoining blocks from a vineyard off Seppeltsfield road in Rosedale
Vine Age: 26-years-old (Shiraz) - 20-years old (Grenache & Mataró)
Soil Type: Hard red clay over limestone & ironstone
Viticulture: Conventional
Fermentation: Inoculated – stainless-steel (85% de-stemmed & 15% whole-cluster)
Skin Contact: 15 days
Aging: 12 months in seasoned French barriques
Alcohol: 14%
pH: 3.52
Total Acidity: 5.26 g/L
Total SO2: 110 ppm
Total Production: 500 cases
UPC: 9342160000522

About

At the end of Zar & Elena’s old vine garden path there is a historic ‘Menagerie’ of three grape varieties, adjoining blocks of Grenache, Shiraz and Mataró in Rosedale, just along the Seppeltsfield border, in the western edges of the Barossa Valley. These three grapes have been blended together for much longer than the first vines found their way to Australia, but the Barossa has really become a de facto new-world home for this trinity. The cool night of the Barossa really pull back the reins on the power and intensity that comes with the hot growing days. The ’23 vintage was really one that was defined by elegance. More than adequate spring rains followed by a long, cool, dry growing season and extremely long hang time with harvest nearly a month later than 2020-2022.

After hand picking selected bunches of the Menagerie field blend in mid-March, Elena let the whole bunches and de-stemmed fruit co-ferment together in open top fermenters with a selected yeast for two weeks, before basket pressing into old French oak barriques. The wine was then matured for a further 12 months in the same oak before being racked where it settled naturally in tank without any fining and bottled without filtration and a nominal sulfur addition.

Tasting Note

Bright berries and roses, fresh and dried herbs; fennel and sandalwood. Great grip and texture. Dry, very dry; but there, underlying the dark and determined berry fruit foundation, runs a ripe, sliding, slinking acidity.