

### **Stats**

Grapes: 100% Shiraz

Vineyard: Kincora Vineyard Vine Age: 35-years-old

Soil Type: Alluvial wash with grey loam over ironstone rich clay
Viticulture: Conventional

Fermentation: Native - crushed, 100%

whole-cluster

Skin Contact: 7 days

Aging: 18 months in used French oak (30%) and stainless-steel (70%)

Alcohol: 14.5% pH: 3.57

Total Acidity: 5.92 g/L Total SO2: 128 ppm

Total Production: 12,000 cases

UPC: 9342160000096

# **Reviews**

Wine Enthusiast | 91 points James Suckling | 91 points

# **Dandelion Vineyards**

2022

# 'LIONHEART OF THE BAROSSA'

Shiraz | Barossa Valley - Australia





NATURAL

VEGAN

#### About

Lionheart Shiraz is aptly named after Barossa's lifelong champion of old vines and Dandelion's co-founder, Carl Lindner. This wine has always been about getting at the essence of old-school Barossa but with a new-wave edge (in other words, generous fruit meets great natural acidity, hands-off winemaking, and no fining or filtering). In 2022, the vineyard changed to the Kincora Vineyard on Seppeltsfield Road. The 2022 vintage was a tough one marked by challenging weather conditions, including the wettest winter since 1996, isolated frost, and severe hailstorms in spring and late summer. Still, the fruit that remained on the vine was exceptional, and cooler temps meant grapes could ripen well into fall.

In the first week of April whole bunches of Shiraz were hand harvested, then gently crushed and naturally fermented in open fermenters for seven days, hand plunged twice a day, before careful basket pressing into old French oak (30%) and stainless-steel tanks (70%). After 18 months of maturation, the wine was bottled without filtration or fining and just a small dosage of sulfur.

## **Tasting Note**

Deep violet-purple with a textured feel, the nose reveals dark chocolate, soy, lavender, and rain-soaked eucalyptus. The plush palate is rich with berries, framed by flowing, tide-like tannins.

