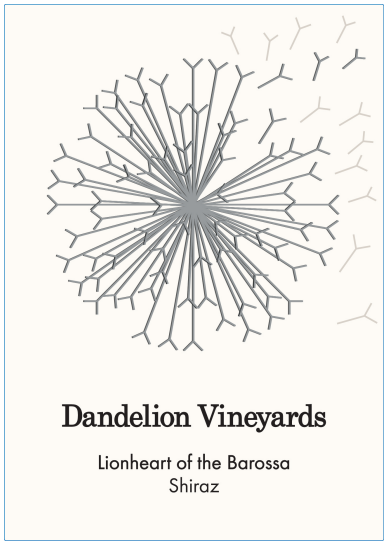


Dandelion Vineyards

2023

‘LIONHEART OF THE BAROSSA’

Shiraz | *Barossa Valley - Australia*

NATURAL VEGAN

Stats

Grapes: 100% Shiraz
Vineyard: Kincora Vineyard
Vine Age: 25-years-old
Soil Type: Alluvial wash with grey loam over ironstone rich clay
Viticulture: Conventional
Fermentation: Native – stainless-steel (crushed, 100% whole-cluster)
Skin Contact: 12 days
Aging: 12 months in 85% used oak and 15% new oak (10% French, 5% American)
Alcohol: 14.5%
pH: 3.52
Total Acidity: 6.07 g/L
Total SO2: 97 ppm
Total Production: 12,000 cases
UPC: 9342160000096

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 2023, the fruit source remained the Kincora Vineyard on Seppeltsfield Road. The 2023 vintage saw heavy rains in the spring, but a dry summer with no major heatwaves led to prolonged ripening, with harvest just about a week earlier than 2022.

In the last week of March, whole bunches of Shiraz were hand harvested then gently crushed and naturally fermented in open fermenters for twelve days. They were hand plunged twice a day before careful basket pressing into 85% used oak and 15% new oak (10% French, 5% American). After 12 months of maturation, the wine was bottled with just a hit of sulfur. No fining or filtering.

Tasting Note

Dark violet, grainy and alive. On the nose, there is dark chocolate, lavender, pepper, rosemary, and eucalyptus. Plush berries on the palate give way to tide-like tannins. Freshness and power combine seamlessly.