



Dandelion Vineyards

2022

'PRIDE OF THE FLEURIEU'

Cabernet Sauvignon | Southern Fleurieu - Australia



NATURAL



VEGAN

Stats

Grapes: 100% Cabernet Sauvignon
Vineyard: Stranger's Reach Vineyard
Vine Age: Average: 25-years-old
Soil Type: Deep alluvial mix
Viticulture: Sustainable – dry-farmed
Fermentation: Native – stainless steel
(100% de-stemmed and crushed)
Skin Contact: 8 days
Aging: 18 months in French barrique
(20% new)
Alcohol: 14.5%
pH: 3.47
Total Acidity: 6.8 g/L
Total SO2: 90 ppm
Total Production: 1,500 cases
UPC: 9342160000133

About

This Pride of the Fleurieu Cabernet was grown on Tony Brooks' and Professor Barbara Santich's dry-grown Stranger's Reach Vineyard on the Fleurieu Peninsula overlooking the Finnis River wetlands. This block is cooled by the Great Southern Ocean and Lake Alexandrina where low rainfall and deep alluvial soils encourage Cabernet to 'populate or perish'. The motif here is always generous fruit and structured tannin in perfect harmony.

Selected bunches were hand picked by family and friends and gently crushed into open top fermenters. After 8 days of fermentation, the wine was then basket pressed into some new but predominately older French oak barriques for 18 months maturation and then bottled without filtration or fining and a reasonable dosage of sulfur.

Tasting Note

Dark purple with violet highlights. The nose offers blackberries, cassis, mint, and a hint of cigar box. Plush dark fruits on the palate balance with structured, drying tannins. A refined Cabernet, perfect for hearty, nostalgic pairings.