



## Dandelion Vineyards

2021

# 'PRIDE OF THE FLEURIEU'

*Cabernet Sauvignon | Southern Fleurieu - Australia*



VEGAN

## Stats

**Grapes:** 100% Cabernet Sauvignon  
**Vineyard:** Stranger's Reach Vineyard  
**Vine Age:** 51-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:** 3.41  
**Total Acidity:** 7.12 g/L  
**Total SO<sub>2</sub>:** 95 ppm  
**Total Production:** 3,000 cases  
**UPC:** 9342160000133

## Reviews

**Vinous** | 91 points  
**Halliday Wine Companion** | 93 points

## About

This Pride of the Fleurieu Cabernet was grown in the family's pride and joy, overlooking the Finnis

River wetlands, Tony Brooks and Prof. Barbara Santich's dry grown Stranger's Reach vineyard cooled by the Great Southern Ocean and Lake Alexandrina where low rainfall and deep alluvial soils encourage Cabernet to 'populate or perish'.

Selected bunches were hand picked by family and friends in the third week of April and gently

crushed into open top fermenters. After 8 days fermentation the wine was then basket pressed

into some new but predominately older French Oak Barriques for 18 months maturation and then bottled with minimal winemaking artifact to capture the essence of the vineyard and will reward cellaring and decanting.

### Tasting Notes

#### Colour

Red-black-purple and darkly lustrous.

#### Nose

Blackberries from the cane underlined by a quicksilver waft of vanilla. Rounded, ripe and yet true to cabernet sauvignon's DNA. Lifted aromatics of hardy herbs and tobacco leaf; hints of minerals, lime and earth.

#### Palate

Fruit and tannin in harmony. Blackberry and cassis with background acidity. Structure and length. The faintest lick of finely tuned oak spice at the front palate. The core of blackberry fruit is well-mannered, with multitudinous and graphitic tannins swimming effortlessly in at palate's end. A big mouthful of red wine, but so structured as to remain poised and polite.

#### Drink

Your grandest cote de bouef cooked rare over vine embers; or – if time and/or vine cuttings be in short supply – the humblest butcher's sausage baked in the oven. Duck fat chips with

backbone to this wine. The faintest lick of finely tuned oak appears at the front of the palate,  
an it finishes big, but poised and polite.