



Dandelion Vineyards

2023

'PRIDE OF THE FLEURIEU'

Cabernet Sauvignon | Southern Fleurieu - Australia



VEGAN

Stats

Grapes: 100% Cabernet Sauvignon
Vineyard: Stranger's Reach Vineyard
Vine Age: 22-years-old
Soil Type: Ironstone gravelly soils
Viticulture: Conventional - dry-farmed
Fermentation: Inoculated - stainless steel (100% de-stemmed and crushed)
Skin Contact: 14 days
Aging: 18 months in French barrique (10% new)
Alcohol: 13.5%
pH: 3.43
Total Acidity: 7.12 g/L
Total SO2: 132 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 Finniss 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 14 days of fermentation, the wine was basket pressed into 10% new and 90% older French oak barriques for 18 months of maturation and then bottled with just a dosage of sulfur. No fining or filtering.

Tasting Note

Dark purple. This wine smells like an old cigar box, blackberries, and eucalyptus. It unfurls on the palate in a wave of dark fruits (blackberry, blueberry, plum) and has really structured, grippy tannins. It's refined yet still approachable. Drink now or let it age.