



## Dandelion Vineyards

# 'LEGACY OF AUSTRALIA' XXXO

*Pedro Ximénez* | *South Australia - Australia*



NATURAL



VEGAN

### Stats

**Grapes:** 100% Pedro Ximénez  
**Vineyard:** Carl Lindner's Barossa vineyard in Gomersal and a site in McLaren Vale  
**Vine Age:** 86-116-years-old  
**Soil Type:** Primarily red clay over limestone  
**Viticulture:** Sustainable – dry-farmed  
**Fermentation:** Native – whole-bunch pressed to open top oak fermenters  
**Skin Contact:** None  
**Aging:** Averages 35-year-old solera  
**Alcohol:** 18.1%  
**Residual Sugar:** 232 g/L  
**pH:** 3.53  
**Total Acidity:** 7.67 g/L  
**Total SO2:** 30 ppm  
**Total Production:** 200 cases (annually)  
**UPC:** 9342160002878

### Reviews

Halliday Wine Companion | 93 points  
James Suckling | 92 points  
The Wine Advocate | 94 points

### About

The wish is to nurture the unique character of these extremely old (X000) Pedro Ximénez vines, to capture them perfectly from barrel. The 'Legacy of Australia' is vigneron and lifelong champion of old vines and fortified wines, Carl Lindner. Carl and Zar have known each other since Zar was in diapers and that great connection was the catalyst for Dandelion Vineyards. Carl has some of the oldest and largest stocks of fortified wines in Australia and being able to produce a wine now from vines, many of which well over a hundred years old, and pulling from a well-aged solera is pretty astounding, especially given its price.

The Lindner family has been making this wine since 1944 from vineyards in Gomersal, just south of Seppeltsfield, planted 1904-1934. The gnarly, bush vines reach up from the earth as claws looking to grip the sky. The grapes are picked at optimum ripeness and left to dry in the sun. When the proper amount of evaporation+concentration has occurred, the grapes are pressed and fermented naturally in open-top wood fermenters.

### Tasting Note

Amber-orange. Toffee, candied orange and cherry pit on the nose, with a hint of smoke and slowbuilding spiciness. Juicy, palate-staining red fruit and molasses flavors show surprising energy and a touch of gingerbread. Very sweet but also focused, with strong grip and spice notes on the long, clinging finish.