



Dandelion Vineyards

'LEGACY OF AUSTRALIA' XXXO

Pedro Ximénez | South Australia - Australia



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: Inoculated – whole-bunch pressed to open top fermenters
Skin Contact: None
Aging: Solera started in 1940s
Alcohol: 18.5%
Residual Sugar: 232 g/L
pH: 3.53
Total Acidity: 7.67 g/L
Total SO2: 30 ppm
Total Production: 250 cases (annually)
UPC: 9342160000287

Reviews

Halliday Wine Companion | 93 points
Wine Enthusiast | 94 points
Wine Advocate | 94 points

About

The wish with this wine was to nurture the unique character of these extremely old (XXXO) Pedro Ximénez vines, and to capture that character 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 in open-top 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.