



# DANDELION VINEYARDS

McLaren Vale - Australia

## Background

As a young girl in Bulgaria, winemaker Elena Brooks' mother worked in a winery. The demise of the Soviet Republic opened the door to an influx of westerners interested in winemaking in these former states. As one of the few people who could speak English, Elena began translating at the winery after school. By the age of 16, she was making her first batch of Chardonnay. A visiting Australian winemaker encouraged her to study oenology at the University of Adelaide, which she began as a 19-year-old. Today, she runs Dandelion Vineyards with her industry diletante husband, Zar Brooks. Their ethos is simple: they make single-vineyard wines from the best, old-vine sites from around Barossa, McLaren Vale, and Eden Valley and vinify with a Goldilocks amount of handling. The wines reflect the classic styles from their respective regions, i.e. high-acid Riesling from Eden Valley, plush Shiraz from the Barossa, etc. Their prices make them some of the best values out of Australia today.

## Highlights

- 1** Dandelion Vineyards, run by Elena Brooks, makes old-vine, single vineyard wines in South Australia.
- 2** The majority of wines in the lineup are made from old vines whose average age is over 80-years-old.
- 3** The price points of these wines (\$20-25 SRP) are an incredible value when you consider the old-vine, single-vineyard ethos.

## Wines

### Whites SRP \$20-25

- Riesling – ripping lime-like acidity & bone dry
- Sauvignon Blanc – light, bright, and refreshing
- Roussanne – a mineral-driven, light-bodied style



### Reds SRP \$25

- Shiraz – a plush, chocolatey style with herbal nuances
- Cab Sauv – dark fruits, sweeping tannins, high acid
- GSM – a whole-cluster, juicy, modern Rhône blend



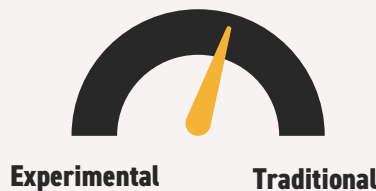
### Dessert SRP \$25

- Pedro Ximénez – unctuous but lifted, notes of ginger & fig

## Ethos

The viticulture is what we'd call "honest": some sites are practicing organic, others are conventional, but all are focused on preserving old vines heritage sites through reasonable, responsible farming. Most wines are vegan and the reds tend to be fermented with native yeast.

## Packaging



## Press



[Elena is] an exceptionally gifted winemaker. It may be a dauntingly competitive marketplace, but there can be few more promising ventures than this one.

- James Halliday