



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. 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 using her mom's panty hose as a filter. A visiting Australian winemaker encouraged her to study oenology at the University of Adelaide, which she began as a 19-year-old, and the rest is history. Today, she runs Dandelion Vineyards with her industry dilettante husband, Zar Brooks. Their ethos is simple: single-vineyard wines from the best, old-vine sites from around Barossa, McLaren Vale, and Eden Valley 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 make them 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, med+ acid
- GSM – a whole-cluster, juicy, modern Rhône blend

Dessert SRP \$27 [375 mL]

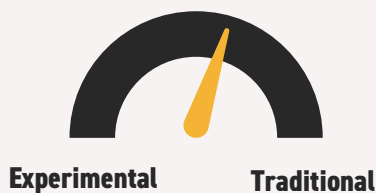
- Pedro Ximénez – rich notes of ginger & fig



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

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[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