



Dandelion Vineyards

2018

'LIONHEART OF THE BAROSSA'

Shiraz | Barossa Valley - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Shiraz

Vineyard: God's Hill Vineyard

Vine Age: Average: 96-years-old

Soil Type: Alluvial wash with grey loam over ironstone rich clay

Viticulture: Practicing Organic

Fermentation: Native – crushed, 100% whole-cluster

Skin Contact: 8 days

Aging: 18 months in French barrique (25% new)

Alcohol: 14.3%

pH: 3.57

Total Acidity: 6.5 g/L

Total SO2: 60 ppm

Total Production: 2,500 cases

UPC: 934216000096

Reviews

Halliday Wine Companion | 92 points

The Wine Advocate | 92 points

Vinous | 91 points

About

Lionheart Shiraz is aptly named after Barossa 's lifelong champion of old vines and Dandelion co-founder, Carl Lindner. These ancient, gnarled vines, many over a hundred years of age, are not only surviving but thriving on their own roots in some of the oldest soils on the planet. The 'God's Hill Vineyard' is aptly named as it sits at 1,400 feet in elevation overlooking the Barossa Valley to the west. 2018 was a very welcome site after the challenging 2017 harvest. Temperatures were warm and dry, a touch drier than the norm but a lovely fall set it with lower-than-average temperatures and even a touch of early fall rain. Natural acidity was high and ripeness perfectly in check.

In the first week of April whole bunches of Shiraz were hand harvested, then gently crushed and naturally fermented in open fermenters for eight days, hand plunged twice a day, before careful basket pressing into new (25%) and older French Oak Barriques to finish fermentation.

Tasting Note

Lifted blue fruits, blood plum, ripe blackberries and Christmas pudding-like spice flow out of the glass with spicy pepper, and hints of bramble and dark chocolate. Generous mouth filling sweet blackberry, raspberry and plums cover the palate with lashings of sweet spice. Firm but fine tannins and dark chocolaty nuances continue throughout the lengthy palate with youthful finish.