



Dandelion Vineyards

2019

'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: Inoculated – crushed, 100% whole-cluster

Skin Contact: 8 days

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

Alcohol: 14.5%

pH: 3.5

Total Acidity: 6.1 g/L

Total SO2: 97 ppm

Total Production: 2,500 cases

UPC: 934216000096

Reviews

Halliday Wine Companion | 93 points

About

Lionheart Shiraz is aptly named after Barossa's lifelong champion of old vines and Dandelion's 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 also well named as it sits at 1,400 feet in elevation overlooking the Barossa Valley to the west. The 2019 vintage in the Barossa Valley was quite dry, but flavor and phenological ripening kept up with sugar development nonetheless.

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. After 18 months maturation and a racking in the same oak, the wine was bottled without filtration or fining, to capture the essence of Carl's vines.

Tasting Note

Deep, dense, bright violet purple. Grainy. The nose has dark chocolate aromatics, with a subtle bouquet of soy, lavender, pink peppercorns, rosemary, and eucalyptus bark when it rains. The palate is plush with berry flavors, and flows with sweeping tannins as if taken by the tide.