



Dandelion Vineyards

2020

'WISHING CLOCK OF THE ADELAIDE HILLS'

Sauvignon Blanc | *Adelaide Hills - Australia*



NATURAL

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Borchardt Vineyard
Vine Age: 14-years-old
Soil Type: Brown clay over quartz & schist
Viticulture: Sustainable
Fermentation: Native - stainless steel
Skin Contact: None
Aging: 6 months in stainless steel tanks
Alcohol: 12.7%
pH: 3.17
Total Acidity: 7.8 g/L
Total SO2: 90 ppm
Total Production: 3,000 cases
UPC: 9342160000072

About

Elena really loves Sauvignon Blanc, but unfortunately it is a variety that is difficult to find great material in South Australia. Much of the clonal material produces too fruity of berries and lacks the savage herbaceous-ness that Sauvignon Blanc wants to show balanced by mouthwatering citrus and a mineral drive. There is a site in Woodside in the Adelaide Hills that Zar helped track down. This vineyard has heritage clone material but relatively young vines. Bill & Vicki Borchardt own this little slice of Sauvy heaven atop Teakle's Hill.

The fruit was hand selected and picked on the first week of March in the cool of early morning then destemmed in small batches without crushing the fruit followed by gentle pressing to tank. Only the free run juice is used and fermented with ambient yeasts in small tanks at a very cool temperature (57°F). After primary fermentation finished the wine was cooled down even further to block secondary fermentation from being carried out.

Tasting Note

Minerals, granite and slate meet gooseberries and cucumber skin. Notes of fresh peppercorn and a summers' day linger. The palate has a spinning line of acidity, around which a tactile and talcum yet creamy fruit quality persists. The back palate has a clean, rainwater mouthfeel and the finish is ever so spicy. Flavors of nettles and gooseberries return to balancing out the fruit quality and leaving a penetrating and zippy finish.