



## Stats

**Grapes:** 100% Sauvignon Blanc  
**Vineyard:** Borchardt Vineyard  
**Vine Age:** 19-years-old  
**Soil Type:** Brown clay over quartz & schist  
**Viticulture:** Conventional  
**Fermentation:** Inoculated — small stainless steel tanks  
**Aging:** 6 months in stainless steel tanks  
**Alcohol:** 12%  
**pH:** 3.05  
**Total Acidity:** 7.02 g/L  
**Total SO<sub>2</sub>:** 130 ppm  
**Total Production:** 1,000 cases  
**UPC:** 9342160000072

## Dandelion Vineyards

2022

# ‘WISHING CLOCK OF THE ADELAIDE HILLS’

*Sauvignon Blanc* | *Adelaide Hills - Australia*



VEGAN

## 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 and is farmed by Michelle Cox and John Good. Bill & Vicki Borchardt own this little slice of Sauvvy heaven atop Teakle's Hill.

The fruit was hand selected and picked on the third week of March in the cool of early morning then de-stemmed in small batches without crushing the fruit followed by gentle pressing to tank. Only the free run juice is used and fermented with carefully selected yeasts in small tanks at a very cool temperature (11-14°C). After primary fermentation finished the wine was cooled down even further to block secondary fermentation from being carried out. The wine aged in tank for six months prior to being bottled with a light filtration and sulfur addition.

## Tasting Note

A very pale, almost clear color. Pert and pleasantly strident, as only Sauvignon Blanc can be: spearmint and gooseberry and subtle citrus zest, freshly grated. Long and lean yet with a hidden, swirling, tidal fruit depth.