



Dandelion Vineyards

Wishing Clock of the Adelaide Hills
Sauvignon Blanc

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2021

'WISHING CLOCK OF THE ADELAIDE HILLS'

Sauvignon Blanc | Adelaide Hills - Australia

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Borchardt Vineyard
Vine Age: 18-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: 11.5%
pH: 2.92
Total Acidity: 6.6 g/L
Total SO₂: 99 ppm
Total Production: 2,500 cases
UPC: 9342160000072

Reviews

Vinous | 90 points

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 Sauvvy 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 carefully selected yeasts in small tanks at a very cool temperature (12-14°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 fining.

Tasting Note

A very pale, almost clear color. The nose is redolent of citrus and herbs, while the palate has a zippy linearity. It is crisp and chalky, and has a lingering finish.