

DANDELION VINEYARDS LIONHEART of the

BAROSSA SHIRAZ 2024

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Product image

A Roaring Good Time - Gold Medal IWC 2026

Product Code:	6310	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	Barossa Valley	Alcohol:	14.5%
Style:	Red	Grape:	100% Shiraz
Variety:	Syrah / Shiraz	Natural:	Vegan Friendly



New Zealand

Wide Delivery



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TASTING NOTES

Gold Medal - International Wine Challenge 2026

Gold Medal - IWSC Critic’s Challenge 2026

Produced by the brilliant winemaking duo Elena and Zar Brooks from an ancient Barossa vineyard with many of the vines now over a century old. Dandelion Lionheart is a generous mouthfilling Shiraz with beautiful fruit flavours, luxurious texture and fine structure.

Decanter (UK) magazine said of them..."Dandelion is a partnership between three exceptionally connected and deeply experienced couples in South Australian winemaking, sourcing from old vineyards on prized sites across the state. The wines were noteworthy from the outset, and have become ever more refined with each passing year of experience." They're doing some great things and the Lionheart Shiraz is an excellent place to get a feel for what they do.

Winery notes (2024 Vintage)

"Dandelion Vineyards is a unique fusion of vineyards and vigneronns. Our wines represent decades of experience, blending the fruit of our old vine gardens with the finest traditions of artisan winemaking. Dandelion Vineyards are proven plantings that have stood the test of time. Our wish is to nurture the unique character of these vineyards and express their terroir in our

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wines.

Our Lionheart is so named after Barossa 's lifelong champion of old vines, Carl Lindner. This wine comes from ancient, gnarled vines, some approaching and many over a hundred years of age that not only survive but thrive on their own roots in some of the oldest soils on the planet.

Aniseed and ripe plum aromas, with hints of bay leaves and eucalypt. It is a herbal and slightly minty aromaticity, with just the faintest, faintest whiff of oak's bouquet: coffee, dark chocolate and cedar. This is both a textural and plushly fruit powered red wine. The textural element comes principally in the form of the tiny, powdery, finely-grained tannins. The plush fruit is just what Barossan shiraz is all about. It is its DNA. Yet, here, it is in no way stereotypical. Here we have an evolving Barossan red: there is savouriness underlining the riper plum, blackberry and raisin flavours; there is a noted and noteworthy line of clean acidity that runs through the palate, keeping those fruit flavours pert and almost balletic; and there is a lifted and upright quality that might surprise - in the best possible way - lovers of this region's shiraz.

In the third week of March 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 some new but predominantly older French and American Oak Barriques to finish fermentation. After 18 months maturation and a racking in the same oak, we bottled our Lionheart with minimal winemaking artifact, to capture the essence and purity of the vines. Dandelion Vineyards Lionheart is ready to drink and will reward cellaring and decanting."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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