



Poppelvej

2023

'PANACEA'

Cabernet Sauvignon | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 85% Cabernet - 10% Syrah - 5% Cabernet Franc

Vineyard: Paeroa Vineyard (Cabernet Sauvignon & Syrah) - Sommerville Vineyard (Cabernet Franc)

Vine Age: Average: 30-years-old

Soil Type: Grey and red mottled alluvial clay (Cabernet Sauvignon & Syrah) - Black crackling soil (Cabernet Franc)

Viticulture: Practicing Organic

Fermentation: Native - 1-ton open-top fermenters (100% whole berry)

Skin Contact: 15 days

Aging: 12 months in neutral oak

Alcohol: 13%

Residual Sugar:

pH: 3.6

Total Acidity: 5.7 g/L

Total SO2: 43 ppm

Total Production: 230 cases

About

This is a great example of modern South Australian Cabernet from the hands of energetic young Danish-born winemaker, Uffe Deichmann. The Cabernet Sauvignon and Syrah come from the Paeroa Vineyard and the Cabernet Franc comes from the Sommerville vineyard, both in McLaren Vale. The former has alluvial clay soils which give structure and power to this wine, and the latter has black, cracking soils which offer a subtle minerality. The inclusion of Syrah is new this vintage, and it plays off the Cab Franc nicely to offer a spicy, herbal component to this fun, fresh take on Cabernet Sauvignon.

The fruit was hand-picked and native yeast fermented whole-berry in open-top one-ton tanks while spending about 15 days on the skins. It was then pressed directly to natural oak and matured on lees for 12 months. It was bottled without fining or filtration and a just small dose of SO2 at bottling.

Tasting Note

A waterfall of plush raspberries, blackberries, bay leaves, and graphite. It's a soft, rounded wine, perfect for crisp fall days. In the words of Mike Bennie, we're talking "claret-plus."