



Poppelvej

2018

'PANACEA'

Cabernet Sauvignon | Southern Fleurieu - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Cabernet Sauvignon

Vineyard: Mt. Jagged Vineyard

Vine Age: 19-years-old

Soil Type: Pink gravel and glacial sand over calcareous orange clay

Viticulture: Practicing Organic

Fermentation: Native – destemmed in plastic picking bins

Skin Contact: 20 days

Aging: 15 months in French barrique (25% new - 75% neutral)

Total Production: 100 cases

About

This is a great example of modern South Australian Cabernet from the hands of energetic young Danish-born winemaker, Uffe Deichmann. This comes from a vineyard on a cool slope on the side of Mt Jagged in the Southern Fleurieu Peninsula. The quartz and sand-riddled soils really provide a lot of life and mineral drive to the wine. Uffe is looking for a soft extraction of tannin and color to produce a Cabernet with early approachability but a wine that definitely states 'Cabernet.'

The fruit was hand-picked, destemmed and native yeast fermented in plastic bins while spending three weeks on the skins. It was then pressed directly to French barriques, of which about 25% was new, and matured on lees for 15 months. It was bottled without fining or filtration and a just small dose of SO₂ at bottling.

Tasting Note

Cocoa dusted blackberry aromas, but in the brightest sense. Notes of violets and a hint of laurel and cassis-dropped thyme leaves. The texture is full and borders on creamy, but the bright acidity and leafiness keep the wine very fresh. The herbal notes turn minty on the finish and the tannins are moderately firm but long. Loads of vitality to this wine and an example of Cabernet Sauvignon that will please many palates.