



Poppelvej

2020

'PANACEA'

Cabernet Sauvignon | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 85% Cabernet Sauvignon -
15% Cabernet Franc

Vineyard: Paeroa and Sommerville

Vine Age: 35-years-old

Soil Type: Grey and red mottled
alluvial clay

Viticulture: Practicing Organic

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

Skin Contact: 20 days

Aging: 18 months in barriques (15%
new French oak)

Alcohol: 14%

pH: 3.7

Total Acidity: 5.76 g/L

Total SO2: 20 ppm

Total Production: 167 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 comes from the Paeroa vineyard and the Cabernet Franc comes from the Sommerville vineyard, both in McLaren Vale and both with alluvial clay soils which give structure and power to this wine. Previous iterations of this wine were 100% Cabernet Sauvignon, but the current vintage includes a small addition of Cabernet Franc, lending bright herbal qualities.

The fruit was hand-picked and native yeast fermented whole-berry in open-top one-ton tanks while spending three weeks on the skins. It was then pressed directly to French barriques, of which about 15% was new, and matured on lees for 18 months. It was bottled without fining or filtration and a just small dose of SO2 at bottling.

Tasting Note

A waterfall of plush raspberries and mint chocolate. It's a soft, full wine. In the words of Mike Bennie, we're talking "claret-plus."

Reviews

The Wine Front | 90 points