



Poppelvej

2023

'DANCING IN THE DOLDRUMS'

Pinot Meunier | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinot Meunier
Vineyard: Peacock Corner (Oakbank)
Vine Age: 17-years-old
Soil Type: Alluvial clay and ancient sandstone
Viticulture: Practicing organic
Fermentation: Native – one ton plastic picking bins (20% whole cluster, 50% whole berry, 30% pressed)
Skin Contact: 10 days
Aging: 5 months in neutral French barriques
Alcohol: 12.5%
pH: 3.48
Total Acidity: 7.81
Total SO₂: 51 ppm
Total Production: 180 cases

About

'Dancing in the Doldrums' was once the debut Meunier from the Danish boys. Uffe ventured deep into Summertown in the Adelaide Hills in search for the fruity Pinot. Uffe has a Pinot Noir addiction; he cannot stop drinking it nor looking for new vineyards to express. This wine was Jens' way of helping to tame this addiction and put the Meunier bug in Uffe's ear. Much like Robert Plant begging Jimmy Page to lay off the heroin in the song 'In the Evening', this was a very different sort of pleading. And it was lyrics from that song that inspired 'Dancing in the Doldrums.'

The fruit was handpicked from the Peacock Corner in Oakbank in early March. The fruit was fermented in plastic picking bins (20% whole cluster, 50% whole berry, 30% pressed) and foot-stomped daily for the first five days of ferment. After about 10 days on skins the wine went dry and it was pressed to neutral French barriques for aging on the gross lees. After five months with monthly battonage occurring the wine was then racked to a stainless-steel tank where settling occurred naturally and then bottled by hand without fining or filtration and just a small sulfur addition.

Tasting Note

A wine primed for a chill and drinking on a warm day. Loads of red fruit explode on the nose with maraschino cherries being the most dominant. Hints of spicy mint, celery salt, and a pinch of white pepper.