



## Poppelvej

2020

# 'DANCING IN THE DOLDRUMS'

*Pinot Meunier | Adelaide Hills - Australia*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Pinot Meunier  
**Vineyard:** Oak Bank Vineyard  
**Vine Age:** 14-years-old  
**Soil Type:** Sandy clay loam and schist  
**Viticulture:** Practicing organic  
**Fermentation:** Native – one ton plastic picking bins (100% whole-cluster)  
**Skin Contact:** 5 days  
**Aging:** 5 months in neutral French barriques  
**Alcohol:** 11.6%  
**pH:** 3.78  
**Total Acidity:** 6.8 g/L  
**Total SO<sub>2</sub>:** 61 ppm  
**Total Production:** 250 cases

### Reviews

The Wine Front | 92 points

### About

This is 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 in that he cannot stop drinking it nor looking for new vineyards from which to express through his minimally handled winemaking. 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 Oak Bank Vineyard on March 7th and left fully intact. The fruit was fermented in plastic picking bins entirely whole-cluster and foot-stomped daily for the first five days of ferment. After a little more than a week 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. It is hazy garnet in color. Loads of red fruit explode on the nose with maraschino cherries being the most dominant. Hints of spicy mint and celery salt emerge and a pinch of white pepper noticeable from the stem inclusion. The palate is light-bodied, nervy and very fresh with very high tones and a lingering, refreshing finish.