



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 SO2: 61 ppm
Total Production: 250 cases

Reviews

The Wine Front | 92 points
Vinous | 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. 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.