



Poppelvej

2021

'NORTH DREAD'

Pinot Noir | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinot Noir

Vineyard: Golden Child Vineyard
(Kuitpo)

Vine Age: 30-years-old

Soil Type: Red volcanic soil over
limestone

Viticulture: Practicing organic

Fermentation: Native – one ton
plastic picking bins (100% whole-
cluster)

Skin Contact: 16 days

Aging: 14 months in neutral oak

Alcohol: 11%

pH: 3.58

Total Acidity: 6.62 g/L

Total SO₂: 25 ppm

Total Production: 117 cases



About

North Dread is a bit of a 'tribute' to Uffe's wife Nicole. She left the sunshine of Australia for two years to follow her now viking husband to Denmark, where as one can surmise she dreaded the cold north. Uffe reached out to David & James Hamilton of Golden Child Vineyard in Kuitpo for a peek at the vineyard and was taken back by the volcanic soils of the organically farmed site and the beautiful Pommard clones located at 1,100 feet in elevation and less than ten miles to the sea.

The fruit was handpicked in late March and fermented entirely whole-cluster in one-ton picking bins. It was foot stomped twice a day by Uffe and Nicole over the course of about two weeks to really get a lot of extraction, despite the rather low potential alcohol. The wine was basket pressed directly into a single Damy Jura puncheon for maturation and left on its gross lees with monthly battonage. After 14 months of aging it was racked to stainless-steel to settle naturally and bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

Aromas of red fruits and baking spices. The palate is dry and earthy with a bit of rugged muscle. Moderately long with quiet intensity and sneaky tannins all wrapping with a bright, driving finish.

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