

Poppelvej

2022

'DEAD OHIO SKY'

Rosé | McLaren Vale - Australia







NATURAL

VEGAN

Stats

Grapes: 100% Mourvèdre

Vineyard: Paeroa Vineyard - Whites

Valley

Vine Age: 26-years-old

Soil Type: Alluvial clay and large

ironstone rocks

Viticulture: Practicing organic

Fermentation: Native - concrete egg

Skin Contact: None

Aging: 5 months in a single 1.3hL

Nomblot concrete egg

Alcohol: 12.5%

Residual Sugar: 2.1 g/L

pH: 3.32

Total SO2: 16 ppm

Total Production: 150 cases

Reviews

James Suckling | 91 points
Halliday Wine Companion | 91 points
The Wine Front | 92 points

About

The Deichmann boys have a wide range of musical interests, and they all come to fruition at harvest. During their first vintage the album that saw the most play was Tool's second album, Ænima. Uffe's favorite song from this masterpiece is 'Jimmy' and thus this wine was born out of a love for that song and a lyric adorns its label. The wine that saw the most playtime during harvest was Domaine Tempier rosé. Thus it was fitting that the culmination of these two extraordinary things would converge in this Bandol-inspired rosé. This wine comes from one of the first vineyards the boys have worked with, the Paeroa Vineyard in the Whites Valley of McLaren Vale. Here the organically-farmed, 25-year-old, bushvine Mourvèdre sits on the top of the hillside with the ocean in the distance.

Winemaking in 2022 was the exact same as 2021. The fruit was hand-harvested and whole-bunch pressed immediately at the winery to a single black concrete egg. Fermentation occurred without any additions and after five months of aging on the gross lees, the wine was bottled directly from tank and bottled without fining or filtration and with just a small addition of sulfur.

Tasting Note

Pale garnet with a shimmering orange hue. Aromas of dried rose petals, red cherries and orange zest. The texture is dry and chalk-like with bright, fresh acidity juxtaposing the juicy silkiness. Excellent clarity.

