



Poppelvej

2021

'VICISSITUDES OF LIFE'

Pinot Noir | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinot Noir

Vineyard: Hamilton Vineyard - Kuitpo

Vine Age: 35-years-old

Soil Type: Gravelly sandy loam with frequent outcropping of lateritic pebbles

Viticulture: Practicing organic

Fermentation: Native – one-top open-top plastic bins (50% whole-cluster)

Skin Contact: 3 week

Aging: 5 months in neutral French 300L barrels

Alcohol: 12.5%

pH: 3.58

Total Acidity: 5.78 g/L

Total SO2: 23 ppm

Total Production: 100 cases

Reviews

James Suckling | 91 points

About

Uffe has really dialed in the crushable side of red wines in South Australia but what has become more impressive is the depth of flavor he achieves while doing so. This phenomenon is evident with the first release of the 2021 'Vicissitudes of Life', a single-vineyard Pinot Noir from Kuitpo, in the southern Adelaide Hills. The year 2020 brought a lot of pain and misery throughout the world and while it appeared Australia was isolating their way out of the pandemic, 2021 came about and this vicissitude of life as they knew it was sharp and unpleasant.

The organically farmed fruit was hand-harvested the first week of March. Half of the fruit was left as whole-clusters and placed in the bottom of a few small plastic fermenters with the remaining fruit being whole-bunch pressed directly atop the whole-bunches. The lots were foot-trodden for the first five days and then gently hand-plunged until fermenting dry, about three weeks. The wine was then pressed to old French puncheons to age and after six months it was bottled without fining or filtration and just a small addition of sulfur. Ideal when slightly chilled.

Tasting Note

Aromas of black cherries, red currants, roasted beetroot, and a bit of bay leaf. The palate is racy with mouthwatering acidity and firm, yet short tannins. The finish is relentless with energy but not abrasive in the least. Ideal when chilled.