



2022

'ZOONOTIC SPILLOVER'

Mourvèdre | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Mourvèdre
Vineyard: Paeroa Vineyard - Whites Valley
Vine Age: 27-years-old
Soil Type: Alluvial clay with ironstone rocks
Viticulture: Practicing organic – dry-farmed
Fermentation: Native – one-ton open-top plastic fermenters (100% whole-cluster)
Skin Contact: 2 weeks
Aging: 5 months in neutral French 300L barrels
Alcohol: 12%
pH: 3.42
Total Acidity: 6.05 g/L
Total SO2: 18 ppm
Total Production: 208 cases

Reviews

The Wine Front | 92 points

About

This wine, 'Zoonotic Spillover,' debuted in 2020 and rightfully takes its name from finding humor in the lowest of times to try and help the wine world climb out of its depressed state. He decided to take a literal approach to a theoretical cause of COVID-19, the unlikely zoonotic spillover. Continuing on with the legacy of this wine Uffe again worked with the Paeroa Vineyard, which is also the source for 'Dead Ohio Sky' Rosé. The typically feral nature of Mourvèdre gets a bit of a light-hearted approach here with a bit of semi-carbonic fermentation. The Mediterranean-like climate of the Whites Valley of McLaren Vale brings higher tones to this maligned grape.

The fruit was hand-harvested in late-February and the fruit was left fully intact and fermented outdoors in large plastic fermenters with a lot of foot stomping. Fermentation occurred naturally across ten days and after another four days the fermentation was pressed directly to old French 300L barrels for maturation. Five months later the wine was racked to tank to settle naturally and bottled without fining or filtration and with just a small addition of sulfur.

Tasting Note

The nose has that Mourvèdre gamey thing going, but with bountiful amounts of purple and red flowers and covered in a tart raspberry and cherry sauce. There is some real complexity as tertiary notes emerge with air.