Poppelvej

2021

'CODEX RUNICUS'

Grüner Veltliner | Adelaide Hills - Australia

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Grüner Veltliner
Vineyard: K1 Kuitpo
Vine Age: 35-years-old
Soil Type: Ancient gravelly ironstone podzols(500- 870 million years old)
Viticulture: Practicing organic
Fermentation: Native — one-ton open-top fermenter
Skin Contact: 21 days (Grüner Veltliner and Greco skins)
Aging: 10 months in large-format oak
Alcohol: 11.5%
pH: 3.59
Total Acidity: 5.59 g/L
Total SO2: 29 ppm
Total Production: 160 cases

Reviews

The Wine Front | 93 points

About

The Codex Runicus is a codex of 202 pages written in medieval runes around the year 1300 which includes the oldest preserved Nordic provincial law. The number 9 on the label is chosen simply for its mysticism; at Poppelvej, this number factors into the winemaking over and over, so as Uffe puts it, they have "a bit of a thing with 9." All of that has an extremely evident connection to Grüner Veltliner grown in Australia by some Danish dudes, right? Perhaps the name is a bit tongue-in-cheek, as skin-contact Grüner aged in large format oak is not really "by the book." It pretty much breaks all of the rules, if the rules are the light, lunchtime Steinfeders served in liter bottles at Heurigers. This Grüner is playful, honest, and anything but ordinary. It comes from the K1 Vineyard in southern Adelaide Hills, which is a very cool vineyard that brings plenty of freshness and helps retain acidity in the grapes.

The Grüner Veltliner grapes were hand harvested from 35-year-old vines and were foot stomped, gently hand plunged & added to already-pressed Greco skins for wild ferment on skins. The Greco skins are a "gift" from their neighbors who come use their cellar space to press their Greco. After 21 days total maceration, the resulting wine was pressed to old 600L oak puncheons for 10 month maturation on lees. The wine was bottled without fining or filtering and with just a small addition of sulfur.

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Tasting Notes

Beautifully textured and bright, this orange wine starts with citrus and apple aromas. On the mid-palate, there is pleasant weight and ginger minerality. The finish is lifted and vibrant.