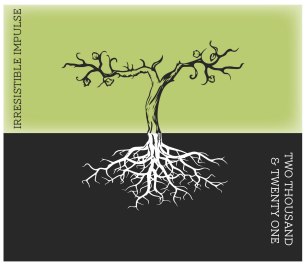

Poppelvej

2021

'IRRESISTIBLE IMPULSE'

Sauvignon Blanc | *Adelaide Hills - Australia*

BIODYNAMIC NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Hamilton Vineyard (Kuitpo)
Vine Age: 30-years-old
Soil Type: Ancient gravelly ironstone podsols between 500 and 870 million years old
Viticulture: Practicing organic - practicing biodynamic
Fermentation: Native — whole-bunch pressed directly into 2-3 years old french puncheons
Skin Contact: 1 day
Aging: 10 month on full lees in puncheons with battonage every 2 weeks
Alcohol: 12.8%
pH: 3.3
Total Acidity: 6.8 g/L
Total SO2: 20
Total Production: 70 cases

Reviews

The Wine Front | 91 points

About

In court, an 'irresistible impulse' is typically utilized when a defendant argues that they should not be held criminally liable for their actions. A fitting name for this Sauv Blanc from Uffe and Jens who can't be held accountable for what they may or may not do with this sacred cultivar. Indeed, this one doesn't quite fall into the normal Sauv Blanc realm. The fruit is grown by Uffe's friend, James Hamilton, and his father, Dave at their family vineyard in Kuitpo. Ocean views and cool air from the Gulf of Saint Vincent are what characterize this site. But a crisp, light-as-a-feather Sauvignon Blanc this is not. It has a bigger, richer mouthfeel thanks to barrel fermentation and lees aging, but still a decent amount of acidity (6.8 g/L) to give it linearity. Pretty darn irresistible.

The grapes were brought into the cellar and after one day of skin maceration, they were pressed directly into 2-3-year-old French puncheons (about 3 hL barrels). The wine fermented spontaneously, and remained in these vessels for 10 months on the lees. Bottling occurred with just a very small dosage of sulfur (20 ppm) and without fining or filtering.

Tasting Notes

A creamy, luscious example of Sauvignon Blanc, thanks to barrel fermentation and aging. It has luscious notes of passionfruit and pineapple, and a zippy line of acidity leading to a bright finish.