



Poppelvej

2021

'SORT SOL'

Cabernet Franc | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Cabernet Franc

Vineyard: Sommerville

Vine Age: 40-years-old

Soil Type: Grey and and red mottled alluvial clay

Viticulture: Practicing organic

Fermentation: Native — open-top stainless-steel fermenters

Aging: 5 months in barriques followed by 5 months in concrete eggs on top of Dead Ohio Sky rosé lees

Alcohol: 12.5%

pH: 3.58

Total Acidity: 6.21 g/L

Total SO₂: 18 ppm

Total Production: 150 cases

About

'Sort Sol' is the name of a Danish punk band, which translates to "Black Sun." Not to be confused with the eponymous migratory bird flocking behavior in southwestern Denmark, where very large numbers of starlings gather in the spring and autumn when they move between their winter homes. On second thought, this wine sort of embodies both of those facets of its name. This Cab Franc is almost migratory in nature, a red wine that leans light, and bright, with enough spryness to be named after a punk band.

This wine ferments spontaneously in open-top stainless-steel tanks as whole berries (similar to methods in Beaujolais), and then spends 5 months in barriques and 5 months in concrete eggs on top of their Dead Ohio Sky rosé lees. It receives just a touch of sulfur (18 ppm) but no fining or filtering before bottling.

Tasting Notes

The palate is plush and fruit forward, with main actors of blue fruits and cassis, and a supporting role of potpourri. The tannins are chewy, but the finish is soft. This is easy drinking.

Reviews

James Suckling | 92 points

Halliday Wine Companion | 92 points