



Poppelvej

2021

'LILLE'

Teroldego | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Teroldego

Vineyard: K1 Kuitpo

Vine Age: 30-years-old

Soil Type: Ancient gravelly ironstone podsols between 500 and 870 million years old

Viticulture: Practicing organic

Fermentation: Native — one-ton open-top fermenters (100% whole berry) for 2 days then pressed to barrel and finished fermenting in barrel

Skin Contact: 2 days

Aging: 10 months in neutral barriques

Alcohol: 13.5%

Residual Sugar: 4 g/L

pH: 3.7

Total Acidity: 5.92 g/L

Total SO₂: 0 ppm

Total Production: 167 cases

Reviews

The Wine Front | 91 points

About

The story behind this wine is a touching one. Lille, which means 'little' in Danish, is dedicated to Uffe and Jens' nephew who got brain cancer at the age of 3 months. Thankfully, the little guy is surviving, but at the time this wine was made, they didn't know if he would make it. This wine is a testament to what the powers of modern-day medicine and the love of a family can do.

The grapes were harvested by hand from the K1 Kuitpo vineyard in the Adelaide Hills. They fermented with native yeasts in a one-ton open-top fermenter (100% whole berry) for two days on the skins before being pressed to barrel where it finished fermenting with an ever so subtle residual sugar of 4 g/L. The wine then spent 10 months in neutral barriques before being bottled without fining, filtering, or sulfur.

Tasting Notes

A lighter Teroldego than most styles of this Northern Italian grape. Flavors of blackberries, sour cranberry, and pomegranate dominate on the palate, backed by an herbaceous freshness. A wine of verve, like the energy of a child, but with depth and structure behind it.