



Poppelvej

2022

'STJERNENAT'

Pinot Meunier | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Pinot Meunier
Vineyard: Peacock Corner, Oakbank
Vine Age: 35-years-old
Soil Type: Sandstone - siltstone - shale
Viticulture: Practicing organic
Fermentation: Native — stainless-steel
Skin Contact: 1 hour
Aging: Aged in bottle
Alcohol: 12%
pH: 3.43
Total Acidity: 5.87
Total SO2: None added
Total Production: 100 cases
UPC: None

About

This Pinot Meunier Pét-Nat grew up in a terrifically named vineyard, the Peacock Corner, in Oakbank, a town east of Adelaide. Parents Uffe and Jens (also terrifically named), dreamt up this wine on a starry night out in the Hills, and brought it into the world soon thereafter. Its name would be 'Stjernenat' – or really, 'StjerneNat' – because Uffe and Jens were born with superior linguistic genes than the rest of us plebs. With the lowercase 'n', it means a clear, starry night, and with the uppercase 'N', it becomes a Dutch jeu de mots, if you will. It's a beautiful, fizzy little thing, and it is best consumed under a night sky, reflecting little shimmers of its natural habitat.

The grapes come from a 35-year-old vineyard called Peacock Corner in the Adelaide Hills. The juice receives just one hour of skin contact before being pressed off into stainless-steel tanks for the first part of its fermentation. With a small amount of residual sugar remaining, it is bottled, allowing for a natural capturing of CO2 inside the bottle, like little shooting stars. And that's it; no fining, filtering, or added sulfur.

Tasting Notes

Aromatics of rose, pomegranate, and cherry swirl from the glass. On the palate, this wine is bright, fruity and creamy, with clearly perceptible and clean little bubbles.