



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.