



Poppelvej

2019

'ROOKIE'

Grenache | McLaren Vale | Australia



NATURAL



ORGANIC

Stats

Vineyard: Poppelvej

Vine Age: 22-years-old

Soil Type: Brown, sandy loam over orange clay

Skin Contact: 10 days

Aging: 5 months in neutral French barriques - 1 month in Stainless Steel tank

Fermentation: Native - 100% whole-cluster in one-ton stainless steel fermenters

pH: 3.48

Total Acidity: 6.68 g/L

Total SO2: 30 ppm

Total Production: 100 cases

Reviews

Wine & Spirits | 90 points

About

This is the wine if you are on the hunt for a lighter and more unique expression of Grenache that has been popularized by the vanguard of McLaren Vale and Adelaide Hills young-guns. This wine is fascinating with a fine-boned, unique perfume; a storm of amaro and crushed herb notes amongst the just ripe cherry fruit profile. It is named 'Rookie' as it was the first (and only) wine that Uffe made when they started out in 2016.

The fruit comes from the 'Lot 13 Vineyard' in Willunga right off of Hanh Road. The fruit was handpicked and fermented 100% whole-cluster with ambient yeast in small one ton fermenters. The bunches were very tight and foot stomping turned basically into a trampoline party trying to break up the berries. After ten days on skins the free run juice was poured off and the rest of the 'matter' was lightly pressed to tank to settle. Both parcels were combined and aged for five months in neutral French barriques. It was racked to tank and hit with a small dose of sulfur and left to age for an additional month. It was bottled unfiltered and unfiltered.

Tasting Note

Explosive perfume from this Grenache. Red fruit and a riot of amaro, sweet herbs and an intense negroni-like top note. The fruit is light and über refreshing. Crisp, chiseled tannin and dazzling acidity with a combination of poached strawberry and tart white cherry. Cracking wine. So moreish and compelling drinking.