



Poppelvej

2021

'ROOKIE'

Grenache | McLaren Vale - Australia



BIODYNAMIC



NATURAL



VEGAN

Stats

Grapes: 100% Grenache – Yeenunga Clone

Vineyard: Lot 13 Vineyard

Vine Age: 30-years-old

Soil Type: Brown, sandy loam over orange clay

Viticulture: Practicing biodynamic

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

Skin Contact: 3 weeks

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

Alcohol: 12.5%

pH: 3.33

Total Acidity: 6.36 g/L

Total SO2: 36 ppm

Total Production: 250 cases

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. 2021 was a sublime vintage and finally yields returned to near-commercial standards after two consecutive vintages of little to no grapes.

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 five 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 with monthly battonage. It was racked to tank, hit with a small dose of sulfur, bottled by hand 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, crushed, fresh 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 just ripe red cherries and tart white cherry. So moreish and compelling drinking.