



Poppelvej

2019

'SOMEWHERE'

Syrah | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Syrah

Vineyard: Dabinett Vineyard

Vine Age: 30-years-old

Soil Type: White sand over brown clay

Viticulture: Practicing organic – dry-farmed

Fermentation: Native – 100% whole-cluster (semi-carbonic) in one-ton plastic fermenters

Skin Contact: 3 week

Aging: 8 months in Nomblot concrete egg

Alcohol: 12%

pH: 3.65

Total Acidity: 6.43 g/L

Total SO2: 35 ppm

Total Production: 75 cases

Reviews

James Suckling | 91 points

The Wine Front | 93 points

Wine Enthusiast | 93 points

About

McLaren Vale continues to produce Shiraz in so many different ways. Over the nearly 200 year viticultural history the ebbs and flows of style are dramatic. Even amongst the 'next gen' producers, this one really stands out as a unique, in the best of ways, Syrah. Judging by the bottle shape, color and the wine color you know you are in for an exciting ride and this is more tame than the packaging would lead you to believe. Uffe was turned onto the Dabinett Vineyard in Sellicks Hill from a good friend and it lies within a short stumble to the famed Victory Hotel amongst the coveted sandy soils of this sub-region.

The heat and water stress of the challenging 2019 vintage pushed harvest up quite a bit. The fruit was hand-picked in the latter part of February and looked amazing. It was fermented entirely whole-cluster in one-ton picking bins with regular foot stomping occurring over ten days. After a total of three weeks on skins the wine was pressed to a single Nomblot concrete egg for maturation. After eight months the wine was bottled without fining or filtration and with just a very small addition of sulfur.

Tasting Note

Bright purple. Heady, complex aromas of ripe black and blue fruits, violet oil, smoked meat and incense, with a mineral component adding lift and focus. Juicy, spicy and energetic, offering concentrated boysenberry and floral pastille flavors. The floral quality comes back strong on the very long, smoothly tannic finish.