



## Poppelvej

2020

# 'ZOO NOTIC SPILLOVER'

*Mourvèdre | McLaren Vale - Australia*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Mourvèdre

**Vineyard:** Paeroa Vineyard - Whites Valley

**Vine Age:** 25-years-old

**Soil Type:** Alluvial clay with ironstone rocks

**Viticulture:** Practicing organic – dry-farmed

**Fermentation:** Native – one-ton open-top plastic fermenters (100% whole-cluster)

**Skin Contact:** 3 weeks

**Aging:** 5 months in neutral French 300L barrels

**Alcohol:** 11.5%

**pH:** 3.43

**Total Acidity:** 5.7 g/L

**Total SO2:** 25 ppm

**Total Production:** 200 cases

### Reviews

The Wine Front | 92 points

### About

Ah 2020...the year that shall not be named: wildfires, COVID, lockdowns, loss, despair, etc. Uffe decided to find the humor in the lowest of times as a manner to help the wine world climb out of its depressed state. He decided to take a literal approach to a theoretical cause of COVID-19, the unlikely zoonotic spillover. Uffe has worked with Mourvèdre from this vineyard in the past but it has been used to make 'Dead Ohio Sky' Rosé in the past. The typically feral nature of Mourvèdre gets a bit of a light-hearted approach here with a bit of semi-carbonic fermentation. The Mediterranean-like climate of the Whites Valley of McLaren Vale brings higher tones to this maligned grape.

The fruit was hand-harvested three weeks before the Australian borders were shut down for the foreseeable future. The fruit was left intact and fermented outdoors in large plastic fermenters with a lot of foot stomping. Fermentation occurred naturally across ten days and after another ten days the fermentation was pressed directly to old French 300L barrels for maturation. Five months later when the country was still locked down the wine was racked to tank to settle naturally and bottled without fining or filtration and with just a small addition of sulfur.

### Tasting Note

Dark, but translucent ruby in color. The nose has that Mourvèdre gamey thing going, but with bountiful amounts of purple and red flowers and covered in a tart raspberry and cherry sauce. The palate has rich texture but is still light to medium-bodied with great crunchy acid to balance the immense amount of juiciness here. This is more than just a juice bomb though and there is some real complexity as tertiary notes emerge with air and the finish shows lightly grippy tannins begging for some food with fat.