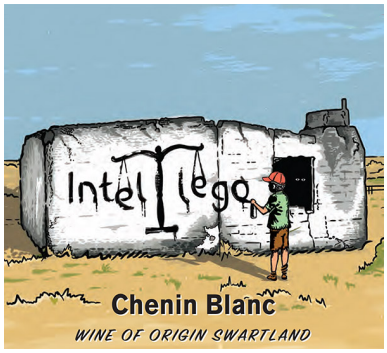


Intellego

2022

CHENIN BLANC

Swartland - South Africa

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Single vineyard bush vine site on the Paardeberg
Vine Age: 21-years-old
Soil Type: Decomposed granite and oakleaf
Viticulture: Practicing Organic – dry-farmed
Fermentation: Native – neutral 500L French foudres
Skin Contact: None
Aging: 12 months on the lees in neutral 500L French foudres
Alcohol: 13.1%
pH: 3.33
Total Acidity: 5.9 g/L
Total SO2: 30 ppm
Total Production: 260 cases
UPC: None

Reviews

The WineMag | 92 points

About

This is the wine that defines Jurgen and Intellego. Starting in 2019 Jurgen has focused this wine on the granitic material of the Paardeberg, hillside, bushvines plantings that really showcase the site and a lower pH than the old vine site in the nothern Swartland that he would use previously. The label shows an illustration of seasons and one can see the one can see the typical Swartland dry summers reflected in this one. (Take a look at the Syrah label for the winter depiction). This wine is all about climate and the effect it has on the vines and how every vintage differs because of the conditions.

The fruit was hand-harvested and whole-bunch pressed with full solids to old 500L French foudres, where it fermented spontaneously. The wine sits sur lie, adding texture but also retaining tension to the final wine, and ages on the gross lees for 12 months. The wine was racked from barrel to tank and bottled without fining or filtration and only a small amount of SO2 added at bottling.

Tasting Note

The nose is redolent of peach and apple, with hints of earthy hay bale. The palate shows tangy acidity and and excellent stone fruit character. It's savory and round, and then zipped up into a neat, lingering finish.