



Intellego

2021

'ELEMENTIS'

Chenin Blanc | Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc

Vineyard: Hillside Vineyard
(southwest of Malmesbury)

Vine Age: 41-years-old

Soil Type: Sandy over oakleaf
ferricrete

Viticulture: Practicing Organic – dry-
farmed

Fermentation: Native – open top
stainless-steel (100% destemmed -
full skin contact)

Skin Contact: 14 days

Aging: 10 months in neutral 500L
French barrels

Alcohol: 11.5%

Residual Sugar: 1.5 g/L

pH: 3.65

Total Acidity: 5.87 g/L

Total SO₂: 29 ppm

Total Production: 167 cases

Reviews

The WineMag | 94 points

About

"Elementis" is the Latin, all-encompassing word for the 4 natural elements: earth, air, fire and water. The label was done by a Swedish friend of Jurgen's but under very 'strict' direction :). The bottle represents the region from where the grapes originate. The umbrella is the contrast as it reflects the style in which the wine is made – skin contact. Jurgen says, "A lot of people say that if you taste eight skin contact wines, they all taste the same. I think more people need to make wines in this style, so we can start to hone in on the differences." The red of the hand symbolizes fire, the yellow water, the green umbrella earth and the blue air. 'Elementis' is Jurgen's first attempt at producing a wine that was made in an all-natural style, determined entirely by the "forces of nature." The vineyard block was planted in 1982 and is situated on an east-facing slope just west of Malmesbury that experiences cool afternoon breezes.

The dry-farmed grapes were hand-picked in mid-February, destemmed and fermented on the skins in open top stainless-steel tanks. After 14 days the lots are pressed with full lees to old 500L French barrels with a bit of battonage early on. After 10 months the barrels are blended to tank and settled. The wine was bottled without fining, filtration and with a very small addition of sulfur.

Tasting Note

An effusive and complex aroma of ginger, rooibos tea leaves, and orange. The palate is a delicate balance between roundness and linearity, with a gentle phenolic grip. Intriguing.