



Intellego

2020

'THE STORY OF HARRY'

White Blend | Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 74% Chenin Blanc - 26% Chardonnay

Vineyard: A single site near Kasteelburg

Vine Age: 18-years-old (Chenin Blanc) - 22-years-old (Chardonnay)

Soil Type: Decomposed granite atop exposed granitic boulders

Viticulture: Practicing Organic - dry-farmed

Fermentation: Native - open top stainless-steel with skin contact (Chenin Blanc - 100% destemmed) - closed stainless-steel tank (Chardonnay - whole-bunch pressed)

Skin Contact: 7 days (Chenin Blanc)

Aging: 10 months in old French foudre (Chenin Blanc) - 5 months in stainless-steel followed by 5 months in old French barrique (Chardonnay)

pH: 3.54

Total Acidity: 6.2 g/L

Total SO₂: 25 ppm

Total Production: 175 cases

Reviews

The Wine Front | 93 points

The WineMag | 91 points

About

This is the second iteration of 'The Story of Harry' and a departure from the single-site, uber-angular original offering. Jurgen decided to send Harry out for some R&R in order to find inspiration for his future. As always Harry is a fictional character who represents many 'Harrys and Harriets' in the local community that are just as much a part of the 'terroir' of the wine as the vineyard. Without the work these vineyard workers provide, high quality wine would not be possible. Moreover without the work that the winemakers have available, many of these communities would remain desolate. Jurgen illustrates the collaborative team effort through the imagery on the label that is his artistic interpretation of the long drives in the Swartland going from town to township to city to farm. The colorful homes and clothing dot the landscape and form the symbiotic community of the Swartland. The fruit all comes off of a single site northeast of the Paardeberg with the Chardonnay at the bottom of the vineyard at lower altitudes and the Chenin further up the slope facing due East. The Chenin was planted in 2002 and the Chardonnay in 1998 and both are bush vine plantings and have been dry-farmed since their inception. Jurgen would never consider making a varietal Chardonnay from the Swartland at the lower-lying altitudes, but the richness blended with the linear Chenin is a truly great harmony of varieties.

Tasting Note

The nose is redolent of lemon zest with smoked ay and an effusive sea water-like component, almost like a clam bake! The aromas continue and give way to a feint note of white peach skin and a slight herbal twang. The palate is vivid and constricted at the same time giving you just a little bit at a time but with air the palate matches the nose with beautiful fruit expressions unfolding. It is an elegant and understated wine with just enough grip to let you know it was skin-fermented but not too much to turn off the 'casual' orange wine drinker.