Intellego

2022

'KEDUNGU'

Red Blend | *Swartland - South Africa*

NATURAL ORGANIC VEGAN

Stats

Grapes: 46% Mourvedre - 24% Cinsaut - 18% Syrah - 12% Pinotage
Vineyard: Nyani (Mourvèdre) - Langkloof (Cinsault & Pinotage) - Kasteelsig (Syrah)
Vine Age: Average: 18-years-old
Soil Type: Mixture of granite, ferricrete and quartz
Viticulture: Practicing organic
Fermentation: Native – plastic tanks (100% whole-cluster / semi-carbonic)
Skin Contact: 8 days
Aging: 10 months in neutral 225L and 500L French barrels
Alcohol: 11.5%
pH: 3.72
Total Acidity: 5 g/L
Total SO2: 32 ppm
Total Production: 917 cases

Reviews

Decanter | 94 points
The WineMag | 91 points

About

The Kedungu red blend is named after a surf break in Bali that Jurgen first experienced in 2014. While shredding his first wave with his good friend Paul Jordaan (winemaker at Sadie Family Wines and Paulus Wine Co.), Jurgen felt an overwhelming feeling of euphoria, and it is that same state that he wants drinkers of this fine elixir to experience while enjoying 'Kedungu'. This wine is made up of various characters throughout the Swartland and is representative of Jurgen's vision and deft touch, along with the diversity of the Swartland. 2022 marks the third vintage that Pinotage has entered the frame, and whereas the '21 vintage leaned heavier on Mourvèdre, this blend is a more generous spread of Cinsaut, Syrah, and Pinotage.

The dry-farmed bush vines were established between 1988 and 2001 on various rootstocks, due to the varying soil types. The components were hand-harvested and fermented separately in plastic bins with most components fermenting carbonically and others open-top semi-carbonic for eight days. The lots were pressed directly to neutral 225L and 500L French barrels where they rested for ten months before being blended. The wine was bottled unfined, with a small addition of sulfur & coarse filtration.

Tasting Note

Byzantium in color. Aromas of red and black berries along with wild herbs, a touch of earthiness and hint of black pepper. The palate has a lot of energy, with tart fruit acidity that brings the wine to a long finish.