



Intellego

2020

'THE PINK MOUSTACHE'

Red Blend | Swartland - South Africa



VEGAN

Stats

Grapes: 70% Cinsault - 30% Syrah
Vineyard: Two bush vines sites in Swartland
Vine Age: 19-years-old (Syrah) – 32-years-old (Cinsault)
Soil Type: Ferricrete over shale derivative clay (Syrah) - granitic sand (Cinsault)
Viticulture: Practicing organic – dry farmed
Fermentation: Native – whole-bunch pressed to barrel (Syrah) – whole-bunch fermented in stainless steel (Cinsault)
Skin Contact: 3 days (Cinsault) – Just at the press (Syrah)
Aging: 5 months in old French barriques followed by 6 weeks in stainless steel (Syrah) - 6 months in stainless-steel (Cinsault)
Alcohol: 12.1%
pH: 3.2
Total Acidity: 6.9 g/L
Total SO2: 30 ppm
Total Production: 400 cases

About

(BE WARNED – IT'S MORE OF A QUAFFABLE AND SMASHABLE RED THAN A ROSÉ – AND IS HIGHLY ADDICTIVE) – Once referred to as a “party starter” this vibrant Syrah-Cinsault blend is the perfect year round party in a glass! The grapes were carefully sourced from two bush vine sites in the Swartland. The Syrah vines were planted in 2001 in oakleaf soil (dense clay) with ferricrete as the top layer. The ferricrete sedimentary rock is renowned for higher levels of iron and water retention beneficial for dry farmed conditions. Syrah flourishes in this type of environment. The Cinsault vines were planted in 1988 on a sandy site not far from the Syrah.

Both lots were hand-picked and fermented with native yeast. The Syrah was whole bunch pressed immediately to old French barriques where it fermented and aged for six months in old barriques. The Cinsault spent three days on the skins and was then whole-bunch pressed to stainless steel. The Cinsault brings this buzz of awesome flavors to the party while the Syrah contributes to the freshness and structure. After six months the lots were blended and aged in stainless steel for an additional six weeks. In the words of Jurgen himself, 'this wine is fun in its purest form'.

Tasting Note

This is a grown-up, far more serious version of fruit squash. Redcurrants and strawberries with a touch of lemongrass and pink peppercorns, this is a wine you want to dump in an ice bucket and take to the park.