



Intellego

2022

SYRAH

Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Syrah

Vineyard: Hillside Vineyard
(southwest of Malmesbury)

Vine Age: 15-years-old

Soil Type: Laterite with sandy top layer

Viticulture: Practicing organic – dry-farmed

Fermentation: Native – plastic tank
(100% whole cluster, semi-carbonic)

Skin Contact: 10 days

Aging: 11 months in old French oak

Alcohol: 12.5%

pH: 3.74

Total Acidity: 5 g/L

Total SO2: 36 ppm

Total Production: 133 cases

UPC: None

About

The artwork depicted on this Syrah bottle is intended to sync with the Intellego Chenin Blanc label; they both illustrate the two opposing seasons of summer and winter. This tells a greater story of the Swartland's raw climate, which can have drastic shifts, not only diurnally but seasonally. The fruit is from a single, bush vine, dry-farmed block on the Hillside Vineyard in the Malmesbury Hills. Jurgen always sources his fruit from vineyards that don't use of glyphosate, and while not certified, the wine is organic for all intents and purposes. Earlier on, Jurgen thought the 2022 conditions would lend themselves to a later harvest but warm winds in early fall led to an earlier ripening period. Jurgen and his team quickly picked the grapes that were still in a good, healthy condition before alcohol rose too quickly.

Whole clusters of the beautiful Syrah fruit were placed in open-top plastic fermenters and allowed to ferment on skins for two weeks until 12% alcohol. After this time, the wine was pressed off the skins and was sent to old French oak where it spent 10 months to develop and add structure. It was bottled without fining or filtration, and just the slightest sulfur addition to preserve freshness.

Tasting Notes

Notes of blackberry, dried herbs, licorice, and tilled earth. Red and black berry fruits, olive, and graphite come through on the medium-bodied palate. Bright acidity and smooth tannins close it out. A serious wine.