



## Intellego

2018

# SYRAH

*Swartland - South Africa*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Syrah

**Vineyard:** Boschgaasfontein  
(Paardeberg, Swartland)

**Vine Age:** 15-years-old

**Soil Type:** Decomposed granite

**Viticulture:** Practicing organic

**Fermentation:** Native – open-top plastic fermenters (100% whole-cluster)

**Skin Contact:** 2 weeks

**Aging:** 10 months in old French oak

**Alcohol:** 12.5%

**pH:** 3.71

**Total Acidity:** 5.8 g/L

**Total SO2:** 38 ppm

**Total Production:** 167 cases

**UPC:** None

### Reviews

The WineMag | 96 points

### 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 deep in the heart of Swartland's Paardeberg on a slope of decomposed granite overlooking Table Mountain. The blocks receives cooler southwesterly winds in the summer to bring reprieve during the hot months. Jurgen farms without the use of glyphosate, and while not certified, the wine is organic for all intents and purposes.

Whole clusters of the beautiful Syrah fruit were placed in open-top plastic fermenters and allowed to ferment on skins for two weeks until 13% 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

Deep yet bright, this wine has notes of blackberry, dried herbs, and earth. Youthful red berry fruits come through on the medium-bodied palate, and bright acidity brings you to the finish, complete with smooth tannins.