



Intellego

2023

'SYBILLE.'

Pinotage Pét-Nat | Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinotage

Vineyard: Langkloof

Vine Age: 56-years-old

Soil Type: Decomposed granite

Viticulture: Practicing organic

Fermentation: Native — stainless-steel

Skin Contact: Only at the press

Aging: 7 months on the lees in bottle

Alcohol: 11.5%

Residual Sugar: 1.8 g/L

pH: 3.45

Total Acidity: 5.5 g/L

Total SO₂: 26 ppm

Total Production: 208 cases

About

Sybille is a ship that became stranded opposite Jurgen's grandmother's farm, where she lived for 57 years, at Lambert's Bay on the West Coast of South Africa in 1901 during the Boer War. This Pinotage pét-nat is a tribute to her, as she passed away in January 2022, the same week the first vintage was harvested from Langkloof on the Paardeberg mountain in the Swartland. The period at the end of the word 'Sybille' symbolizes the passing of his grandmother and the end of a long chapter with Sybille. Referring to his grandmother in Afrikaans slang for 'old lady', Jurgen still has "fond memories of a sometimes difficult tannie!"

The grapes were harvested by hand from the organically farmed Langkloof farm on the Paardeberg mountain in the Swartland. They were pressed straight away; the only skin contact was at the press. During spontaneous fermentation, the wine was racked about 7 times to make sure the final product would be very clear. The wine was then bottled with a small touch of residual sugar and was kept on the lees in the bottle for 7 months before disgorgement in October 2023. It was the topped with wine from tank and released. No fining or filtering.

Tasting Notes

Vibrant and invigorating, unveiling scents of cranberry, strawberry, and thyme. The taste buds are awakened by a crisp effervescence, complemented by hints of caramelized pear atop a structured foundation. A subtle hint of velvety tannins emerges, leading to a brisk, lively finale.