



Intellego

2024

'SYBILLE.'

Pinotage Pét-Nat | Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinotage
Vineyard: Langkloof
Vine Age: 57-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: 3.7 g/L
pH: 3.37
Total Acidity: 5 g/L
Total SO₂: 15 ppm
Total Production: 100 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. After 18 days, 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 2024. It was topped with wine from tank and released. No fining or filtering.

Tasting Notes

Bright coral pink. The nose is more savory than sweet, with thyme, lavender and tomato leaf popping out. On the palate, the fruit comes into play, with cranberry, strawberry, and watermelon at the forefront. A subtle grip leads to a long finish.