



**Intellego**

2023

# 'HEY MILA!'

*Mourvèdre Pét-Nat | Swartland - South Africa*



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 100% Mourvèdre  
**Vineyard:** Nyani (Abbotsdale)  
**Vine Age:** 20-years-old  
**Soil Type:** Granite & Ferricrete  
**Viticulture:** Practicing organic  
**Fermentation:** Native — stainless-steel  
**Skin Contact:** None (only at press)  
**Aging:** 7 months on the lees in bottle  
**Alcohol:** 12.5%  
**Residual Sugar:** 9 g/L  
**pH:** 3.32  
**Total Acidity:** 5.7 g/L  
**Total SO<sub>2</sub>:** 25 ppm  
**Total Production:** 167 cases

## About

Mila is Jurgen's wife's young niece that has a sparkling energy and very bubbly personality. Mila stayed with them before their wedding and her personality brightened up a room every time she walked in. Jurgen's brother-in-law would often call out to his daughter "Hey Mila!" and this little jingle grew on Jurgen so much that he decided to use it as the name for his new Mourvèdre pét-nat. This grape is one that Jurgen has been working with more and more over the last few years, and this wine really shows a different side of Mourvèdre when harvested on the earlier side.

The grapes were picked by hand from the Nyani farm's granitic vineyards in Abbotsdale, a town within the Swartland. They were pressed straight away and sent to stainless steel for a 3 week fermentation. The wine is racked about about 7 times during fermentation, leading to a very clear pét-nat. The wine was then bottled with about 9 g/L residual sugar and aged for 7 months in the bottle before disgorgement in October 2023. It is topped with the same wine from tank and then re-sealed. No fining, filtering, or added sulfur.

## Tasting Notes

Delicate scents of charred rosemary, lilac, and raspberry greet the senses. Richer fruit notes unfurl – blackberry, plum – accompanied by an herbal infusion. Lively acidity dances on the palate with nuanced tannins before a crisp, lingering conclusion.