



## Intellego

2019

# CHENIN BLANC

*Swartland - South Africa*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Chenin Blanc

**Vineyard:** Single vineyard bush vine site on the Paardeberg

**Vine Age:** 17-years-old

**Soil Type:** Decomposed granite and oakleaf

**Viticulture:** Practicing Organic – dry-farmed

**Fermentation:** Native – neutral 500L French tonneau

**Skin Contact:** None

**Aging:** 11 months in neutral 500L French tonneau

**pH:** 3.2

**Total Acidity:** 6.5 g/L

**Total SO<sub>2</sub>:** 33 ppm

**Total Production:** 450 cases

### Reviews

The WineMag | 90 points

### About

This is the wine that defines Jurgen and Intellego. Starting in 2019 Jurgen has focused this wine on the granitic material of the Paardeberg, hillside, bushvines plantings that really showcase the site and a lower pH than the old vine site in the northern Swartland that he would add previously. He had problems getting the wine dry in previous vintages and it was due to the fermentation halting because of the old vine site. He refused to push it through with any additions, so in maintaining the integrity of the wine, he set that vineyard aside for a different wine.

The fruit was hand-harvested and whole-bunch pressed with full solids to old 500L French puncheons, where it fermented spontaneously. The wine sits sur lie, adding texture but also retaining tension to the final wine, and ages on the gross lees for 11 months. The wine was racked from barrel to tank and bottled without fining or filtration and only a small amount of SO<sub>2</sub> added at bottling.

### Tasting Note

High-toned aromas of nashi pear, green apples, white peach and hints of a leesy/nutty character. The palate is lean and bright but concentrated with angular acidity and a brininess that adds flavor and a mineral texture. The wine finishes more citrusy than it initially shows with a lengthy, penetrating finish.