



Intellego

2020

CHENIN BLANC

Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc

Vineyard: Single vineyard bush vine site on the Paardeberg

Vine Age: 19-years-old

Soil Type: Decomposed granite and oakleaf

Viticulture: Practicing Organic – dry-farmed

Fermentation: Native – neutral 500L French foudres

Skin Contact: None

Aging: 11 months on the lees in neutral 500L French foudres

Alcohol: 13%

pH: 3.18

Total Acidity: 6.5 g/L

Total SO2: 29 ppm

Total Production: 333 cases

Reviews

The WineMag | 92 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. The label shows an illustration of seasons and one can see the one can see the typical Swartland dry summers reflected in this one. (Take a look at the Syrah label for the winter depiction). This wine is all about climate and the effect it has on the vines and how every vintage differs because of the conditions.

The fruit was hand-harvested and whole-bunch pressed with full solids to old 500L French foudres, 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 raked from barrel to tank and bottled without fining or filtration and only a small amount of SO2 added at bottling.

Tasting Note

"Hay, naartjie, peach and cut apple on the nose while the palate is medium bodied with fresh acidity and a gently savoury finish. Slightly fleshier than the previous vintage and the better for it – entirely smashable." – Christian Eedes