

## Intellego

2019

# **'KEDUNGU'**

Red Blend | Swartland - South Africa



#### About

The Kedungu red blend is named after a surf break in Bali that Jurgen first experienced in 2014. While shredding his first wave with his good friend Paul Jordaan (winemaker at Sadie Family Wines and Paulus Wine Co.), Jurgen felt an overwhelming feeling of euphoria, and it is that same state that he wants drinkers of this fine elixir to experience while enjoying 'Kedungu'. This wine is made up of various characters throughout the Swartland and is representative of Jurgen's vision and deft touch, along with the diversity of the Swartland. 2019 marks the first vintage that Mourvèdre takes the starring role in the blend and the wine is the most compelling yet.

The dry-farmed bush vines were established between 1988 and 2001 on various rootstocks, due to the varying soil types. The three components were hand-harvested and fermented separately with most components carbonically and others open-top semi-carbonic. The lots were pressed directly to neutral 225L and 500L French barrels where they rested for nine months before being blended and racked to stainless steel for an additional month of aging. The wine was bottled unfined and unfiltered and with a small addition of sulfur.

## **Tasting Note**

The nose is very expressive with notes of lavender, herbs, dark berries and a hint of meatiness that Mourvèdre often lends, wild but not dirty. The palate, meanwhile, has lovely pure fruit, arresting acidity and nicely grippy tannins.

### Stats

Grapes: 60% Mourvèdre - 26% Cinsault - 14% Syrah Vineyard: Wijnhuis Vineyard (Paardeberg - Cinsault & Mourvèdre) - Remhoogte Vineyard (Riebeek Kasteel - Syrah) Vine Age: 16-years-old (Cinsault & Mourvèdre) - 34-years-old (Syrah) Soil Type: Aerolean sand & gravel (Cinsault & Mourvèdre) - Ferricrete & granite (Syrah) Viticulture: Practicing organic - dryfarmed Fermentation: Native - stainlesssteel (100% whole-cluster -Mourvèdre & Syrah, 100% carbonic) Skin Contact: 8 days Aging: 9 months in neutral 225L and 500L French barrels followed by 1 month in stainless steel pH: 3.68 Total Acidity: 5 g/L Total SO2: 36 ppm Total Production: 350 cases

#### Reviews

The WineMag | 93 points

