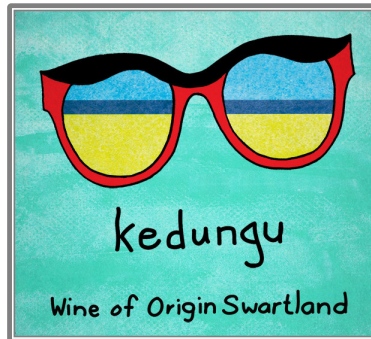




# INTELLEGO WINES 'KEDUNGU' RED WINE

SWARTLAND - SOUTH AFRICA



## THE WINE

The wine is named after a beach in Bali that Jurgen surfed in 2014. Good times were had by all and carefree fun was at the center of the entire experience. When Jurgen returned to the winery, he vowed to make a wine that exemplified that ideal. This wine is made up of various characters from throughout the Swartland and is pretty equal representation of Jurgen's vision and hand along with the diversity of the Swartland. Due to cooler conditions in 2017 compared to the previous two years, Jurgen was able to let the fruit hang a bit longer and still have plenty of freshness with a bit more density.

The vines were established between 1988 and 2001 on different rootstocks due to the various soil profiles. They are all untrellised and dry farmed. Syrah, the backbone of this blend, contributes to the structure and freshness of the wine. Cinsault adds a lovely mid palate and vibrancy with loads of red fruits. The Mourvèdre provides tannin structure and depth as well as darker fruit. The three components were 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. It was bottled unfinned and unfiltered and with a small addition of sulfur.

## THE STATS

<b>Vintage</b>	2017
<b>Grapes</b>	66% Syrah – 26% Cinsault – 8% Mourvèdre
<b>Vineyard</b>	4 sites: Tw for Syrah, single vineyard for Cinsault and for Mourvèdre
<b>Viticulture</b>	Dry farmed - Practicing Organic
<b>Soil Type</b>	Ferricrete & Granite (Syrah) - Aerolean Sand & Gravel (Cinsault) - Ferricrete (Mourvèdre)
<b>Vine Age</b>	32-years-old (Syrah) – 15-years-old (Cinsault & Mourvèdre)
<b>Fermentation</b>	Native in stainless steel – 100% whole-cluster
<b>Skin Contact</b>	8 days
<b>Aging</b>	9 months in neutral 225L and 500L French barrels followed by 1 month in stainless steel
<b>Alcohol</b>	11.5%
<b>pH</b>	3.57
<b>Total Acidity</b>	5.8 g/L
<b>Total SO<sup>2</sup></b>	30 ppm
<b>Production</b>	275 cases

## THE PRESS

The Wine Mag (Christian Eedes) | 90 points