



INTELLEGO

'THE PINK MOUSTACHE'

SWARTLAND - SOUTH AFRICA



THE WINE

(BE WARNED - IT'S MORE OF A QUAFFABLE AND SMASHABLE RED THAN A ROSÉ - AND IS HIGHLY ADDICTIVE) - Once referred to as a "party starter" this vibrant Syrah-Cinsault blend is the perfect year round party in a glass! The grapes were carefully sourced from two bush vine sites in the Swartland. The Syrah vines were planted in 2001 in oakleaf soil (dense clay) with ferricrete as the top layer. The ferricrete sedimentary rock is renowned for higher levels of iron and water retention beneficial for dry farmed conditions. Syrah flourishes in this type of environment. The Cinsault vines were planted in 2003 on a sandy site not far from the Syrah.

Both lots were hand-picked and fermented with native yeast. The Syrah was whole bunch pressed immediately to old French barriques where it fermented and aged for six months in old barriques. The Cinsault spent four days on the skins and was then whole-bunch pressed to stainless steel. The Cinsault brings this buzz of awesome flavors to the party while the Syrah contributes to the freshness and structure. After six months the lots were blended and aged in stainless steel for an additional six weeks. In the words of Jurgen himself, 'this wine is fun in its purest form'.

THE STATS

Vintage	2019
Grapes	70% Syrah - 30% Cinsault
Viticulture	Practicing Organic – dry farmed
Vineyard	Two bush vines sites in Swartland
Soil Type	Ferricrete over shale derivative clay (Syrah) - granitic sand (Cinsault)
Vine Age	18-years-old (Syrah) – 16-years-old (Cinsault)
Fermentation	Native – whole-bunch pressed to barrel (Syrah) – whole-bunch fermented in stainless steel (Cinsault)
Skin Contact	Four days (Cinsault)
Aging	6 months in old French barriques followed by 6 weeks in stainless steel (Syrah) - 7 weeks in stainless steel (Cinsault)
Alcohol	12%
Total SO²	30 ppm
Production	400 cases

THE PRESS

None on Current Vintage