



Intellego

2021

'KEDUNGU'

Red Blend | Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 60% Mourvèdre - 23% Cinsault - 9% Syrah - 8% Pinotage

Vineyard: Nyani (Mourvèdre) - Langkloof (Cinsault & Pinotage) - Kasteelsig (Syrah)

Vine Age: 15-years-old (Mourvedre) - 12-years-old (Cinsaut) - 20-years-old (Syrah) - 53-years-old (Pinotage)

Soil Type: Mixture of granite, ferricrete and quartz

Viticulture: Practicing organic

Fermentation: Native - stainless-steel (100% whole-cluster / semi-carbonic)

Skin Contact: 8 days

Aging: 10 months in neutral 225L and 500L French barrels

Alcohol: 11.5%

pH: 3.68

Total Acidity: 5.9 g/L

Total SO2: 33 ppm

Total Production: 583 cases

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. 2021 marks the second vintage that Pinotage has entered the frame, and this vintage highlights the strong backbone of Mourvèdre.

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

Tasting Note

Byzantium in color. Aromas of red and black berries along with wild herbs, a touch of earthiness and hint of black pepper persist. The palate has a lot of energy, with tart fruit acidity that brings the wine to a long and persistent finish.