

Intellego

2022

'THE PINK MOUSTACHE'

Red Blend | Swartland - South Africa







NATURAL

VEGAN

Stats

Grapes: 48% Cinsault - 33% Syrah - 19% Mourvèdre

Vineyard: Langkloof (Cinsault) -Hillside (Syrah) - Nyani (Mourvèdre)

Vine Age: 13-years-old (Cinsault) – 15years-old (Syrah) – 16-years-old

(Mourvèdre)

Soil Type: Granite, ferricrete, and

quartz

Viticulture: Practicing organic - dry

farmed

Fermentation: Native – whole-bunch for 4 days on skins in open tanks (Cinsault) - direct press and fermented in 225L French oak barrels

(Syrah & Mourvèdre)

Skin Contact: 4 days (Cinsault)

Aging: 5 months in old French

barriques followed by 6 weeks in stainless steel for the final blend

Alcohol: 12% pH: 3.55

Total Acidity: 5.6 g/L
Total SO2: 31 ppm

Total Production: 625 cases

Reviews

The WineMag | 90 points

About

(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 Cinsault-Syrah-Mourvèdre blend is the perfect year-round party in a glass! The grapes were carefully sourced from bush vine sites in the Swartland on a mix of granite, ferricrete, and quartz soils. 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 brings this buzz of awesome flavors to the party while the Syrah contributes to the freshness and structure, and the Mourvèdre provides a subtle earthy through-line. In the words of Jurgen himself, 'this wine is fun in its purest form'.

All lots were hand-picked and fermented with native yeast. The Cinsault spent four days on the skins and was then whole-bunch pressed to stainless steel. The Syrah and Mourvèdre were whole bunch pressed immediately to old French barriques where they fermented and aged for six months in old barriques. After five months the lots were blended and aged in stainless steel for an additional six weeks. It was bottled unfined and with a coarse filtration and small sulfur addition.

Tasting Note

Bright magenta. The nose is awash with red currants and strawberries with a herbal nuances and freshly ground peppercorn. On the palate, the party continues with tobacco leaves and a pleasant tickle of tannins. Chill!

