



# INTELLEGO 'HALAGASHA' PINOTAGE

SWARTLAND - SOUTH AFRICA



## THE WINE

'Halagasha' is a term used in Xhosa (one of the 11 recognized languages in South Africa) to celebrate a goal in sports but in this case is Jurgen celebrating South Africa's 'native' grape variety, Pinotage. Over the years winemakers have produced wines from this grape in the style of more 'fashionable' grapes like Cabernet Sauvignon and Syrah. By pushing the delicate grape to those extremes the resulting wine is often void of 'Pinotage character' and ultimately becomes benign red wine with that somewhat revolting 'rubbery-ness' often confused for Pinotage.

Pinotage is a cross between Pinot Noir and Cinsault...neither of which are bulky or muscular grapes. The fresher approach that Jurgen takes has made this wine absolutely delicious. The grapes come from a single bush vine site on the Paardeberg, planted in 1968, where they were hand harvested in late January. They were naturally fermented 100% whole-cluster for eight days under semi-carbonic conditions and pressed a few days later to neutral 220L French barrique where the wine aged for five months. Malolactic fermentation occurred naturally and the wine was hit with a small dose of sulfur dioxide at that time. The barrels were then racked to tank and left to settle for an additional month. It was bottled without filtration or fining and with another small hit of SO<sub>2</sub>.

## THE STATS

<b>Vintage</b>	2019
<b>Grapes</b>	100% Pinotage
<b>Viticulture</b>	Practicing Organic
<b>Vineyard</b>	Single site in Swartland (Paardeberg sub-region)
<b>Soil Type</b>	Fractured clay and decomposed granitic sand
<b>Vine Age</b>	51-years-old
<b>Fermentation</b>	Native – 100% whole-cluster (semi-carbonic)
<b>Skin Contact</b>	12 days
<b>Aging</b>	5 months in seasoned 220L French barriques followed by 1 month in stainless steel
<b>Alcohol</b>	12.5%
<b>SO<sub>2</sub></b>	35 ppm
<b>Production</b>	400 cases

## THE PRESS

The Wine Front (Christian Eedes) | 92 points