



Intellego

2022

'HEY MILA'

Mourvèdre Pét-Nat | Swartland - South Africa



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Mourvèdre

Vineyard: Nyani (Abbotsdale)

Vine Age: 15-years-old

Soil Type: Granite & Ferricrete

Viticulture: Practicing organic

Fermentation: Native — stainless-steel

Skin Contact: None (only at press)

Aging: 7 months on the lees in bottle

Alcohol: 10.5%

Residual Sugar: 2.1 g/L

pH: 3.47

Total Acidity: 5.2 g/L

Total SO2: None added

Total Production: 208 cases

About

Mila is Jurgen's wife's young niece that has a sparkling energy and very bubbly personality. Mila stayed with them before their wedding and her personality brightened up a room every time she walked in. Jurgen's brother-in-law would often call out to his daughter "Hey Mila!" and this little jingle grew on Jurgen so much that he decided to use it as the name for his new Mourvèdre pét-nat. This grape is one that Jurgen has been working with more and more over the last few years, and this wine really shows a different side of Mourvèdre when harvested on the earlier side.

The grapes were picked by hand from the Nyani farm's granitic vineyards in Abbotsdale, a town within the Swartland. They were pressed straight away and sent to stainless steel for a one-month fermentation. The wine was then bottled with 2.1 g/L residual sugar and aged for 7 months in the bottle before disgorgement on October 28, 2022. The wine was rebottled without fining, filtering, or added sulfur.

Tasting Notes

Light coral in color. Subtle aromas of smoked thyme, violet, and red plum on the nose. Darker fruits emerge on the nose – blueberry, black plum – and more of something herbaceous. The acidity is bright and very gentle phenolics give a tingle on the tongue before a dry finish.