



Intellego

2022

'SYBILLE.'

Pinotage Pét-Nat | Swartland - South Africa



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Pinotage

Vineyard: Langkloof

Vine Age: 55-years-old

Soil Type: Granite

Viticulture: Practicing organic

Fermentation: Native — stainless-steel

Skin Contact: Only at the press

Aging: 7 months on the lees in bottle

Alcohol: 11%

Residual Sugar: 7.7 g/L

pH: 3.52

Total Acidity: 5 g/L

Total SO₂: 13 g/L (none added)

Total Production: 182 cases

About

Sybille is a ship that became stranded opposite Jurgen's grandmother's farm, where she lived for 57 years, at Lambert's Bay on the West Coast of South Africa in 1901 during the Boer War. This Pinotage pét-nat is a tribute to her, as she passed away in January 2022, the same week the grapes were harvested from Langkloof on the Paardeberg mountain in the Swartland. The period at the end of the word 'Sybille' symbolizes the passing of his grandmother and the end of a long chapter with Sybille. Referring to his grandmother in Afrikaans slang for 'old lady', Jurgen still has "fond memories of a sometimes difficult tannie!"

The grapes were harvested by hand from the organically farmed Langkloof farm on the Paardeberg mountain in the Swartland. They were pressed straight away; the only skin contact was at the press. During spontaneous fermentation, the wine was racked about 7 times to make sure the final product would be very clear. The wine was then bottled with a bit of residual sugar (7.7 g/L) and was kept on the lees in the bottle for 7 months before disgorgement. It was topped with wine from tank and released. No fining, filtering, or added sulfur.

Tasting Notes

Bright and fresh, with aromas of pomegranate, raspberry, and rosemary. The palate is cool and fizzy, with a touch of candied fig balanced on an angular frame. A tickle of tannins is felt on the clean, energetic finish.