



Intellego 'Elementis' Chenin Blanc

Swartland – South Africa 2017

Intellego Wines started off in 2009 as funds from winemaker/founder, Jurgen Gouws' Russian harvest trip as well as selling second hand barrels getting the project off its feet. Intellego translates "to understand" in Latin and is aptly named as Jurgen is just beginning to understand more than the potential of this incredible region. Gouws is one of Swartland's young guns, a laidback guy with a surfer's tan and a wry smile. He currently owns no vineyards and no cellar of his own, but developed his own brand Intellego while working at Lammershoek with Craig 'El Bandito' Hawkins. His wall of old barrels in the rented space at Annexkloof bears the names of favorite musicians, DJs... and women.

Intellego doesn't exist in a vacuum – Jurgen is part of a new wave of Cape winemakers all moving in a similar direction. Common themes are organic or biodynamic farming, minimal intervention in the cellar, and the desire to make pure, thirst-quenching wines that aren't screaming for trophies or 100 point ratings.

"Elementis" is the Latin, all-encompassing word for the 4 natural elements: earth, air, fire and water. This was one of Jurgen's first attempts at producing a wine that was made in an all-natural style, determined entirely by the "forces of nature." The vineyard was planted in 1980 and situated on an east-facing slope that experiences cool afternoon breezes. The soil is composed of oak leaf with a top layer of sand. Grapes are dry-farmed, destemmed and fermented on the skins for 2 weeks to obtain aroma and texture. The wine is then aged in old French oak barrels for 10 months before sulphur is added and bottled.

Jurgen gets incredible freshness and concentration from Chenin Blanc with this method of winemaking. He states, "A lot of people say that if you taste eight skin contact wines, they all taste the same. I think more people need to make wines in this style, so we can start to hone in on the differences." This wine is definitely unique - in a good way. There's a burst of ginger and chamomile tea on the nose, leading to flavors of granny smith apple, ripe melon and red grapefruit. The acidity is bright and zesty. As 'Elementis' suggests, this bottle is as "pure" as wine gets.

Composition
100% Chenin Blanc

Yields
2,5 tons per acre

Average Vine Age
39 years old

Soil Type
Oakleaf & Sand

Production
100 cases

Élevage
10 months in 300L old French barrels

Tasting Notes

“Extraordinarily pretty aromatics – elusive notes of various fruits but also flowers, dried herbs, pink sweets, ginger and other spice. The palate has a weightless intensity about it and possesses layers of flavor. The finish is long with a pleasant grippiness. A real delight to drink.”

Reviews
None