



Ngeringa 2018 Iluma Vineyard Syrah

Winemaker: Erinn Klein

Grape(s): Syrah

GI: Adelaide Hills (Mount Lofty Ranges, South Australia)

Site(s): Iluma Vineyard (estate)

Vintage notes: Summer experienced warm to hot periods, followed with cooler conditions to keep healthy canopies and protect the bunches. During veraison this trend continued, leading to excellent flavor development with picking decisions critical for capturing natural acidity with depth of fruit.

Vineyard notes: On the northern slope of the Mount Barker summit, at an altitude of 420m, is the Iluma Vineyard, home of Ngeringa's "most inspiring and exciting fruit". The majority of their Syrah and Viognier is planted here, facing west on a lean, textured soil of micaceous schist and ironstone over clay on the Nairne terroir (2km from the other Ngeringa sites). Certified biodynamic; no chemical sprays in the vineyards.

Winemaking: The syrah is made nearly identically to their single vineyard pinot noir: hand-harvested into small 15kg crates and mostly destemmed into small batch fermenter. 10% whole bunches are placed in the bottom of each fermenter. The grapes are gently plunged by hand or feet around two times per day for a long extraction that last for two to three weeks. The syrah is pressed into new (30%) French oak barriques and left in barrel to mature for 11 months. A small dose of sulfur is added at blending, just prior to bottling. No enzymes, no fining, no filtration.

Closure: TCA-screened natural cork

ABV: 14%

LEGEND tasting notes: Concentrated blackberry, black current and lilly pilly (a native blue berry), with layers of cinnamon and anise myrtle, licorice, cloves, star anise and rose water perfume. Plush and velvet like tannins, hints of cool climate syrah brine, complex and long.

Label Design: Ngeringa bases all its branding and imagery on its relationship to the land: the logo makes the shape of Mount Barker summit and their icon (pictured on the next page) is a circle representing the full moon, making reference to the BD practice and the working with the rhythms of nature, with the she-oak inside of it.

Production size: 888 bottles

Points: 93 Points (Suckling)



NGERINGA

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