

Ngeringa 2020 Cider

Cidermaker: Erinn Klein

Fruit: 87% Apple, 9% Quince, 4% Pear

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

Site(s): Estate Summit Slope Orchard

Vintage notes: Overall 2020 produced some outstanding fruit, although not without challenges. An extremely dry winter and spring, coupled with poor flowering conditions, gave low vigour moderate crops. Fortunately, moderate rain events in mid and late January refreshed the orchards and set them up for a solid This period leading into harvest was textbook cool, Adelaide Hills conditions.

Vineyard notes: The east facing Summit Slope Orchard faces the Mt Barker Summit adjacent to Ngeringa's Summit Vineyard. The orchard soil is sandy loam over clay and sandstone. The entire Ngeringa farm is certified biodynamic, farming with the rhythms of nature and working towards a self-sustaining farming system without the use of synthetic chemical inputs.

Cidermaking: The apples, quinces and pears were pressed in 3 batches, co-fermented in 500L old French oak barrels and bottled at around 11g/L residual sugar. No enzymes, no added yeast, no filtration or fining.

Closure: Crown Cap

ABV: 6.8%

Legend tasting notes: Distinctly luscious, fruity aromas of candied apples and ginger, with marked notes of ripe pear and quince paste. On the palate, crunchy green apples and pickled pear combine with soft herbs of river mint and cut grass. Pure, delicious, complex cider.

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: 139 dozen



NGERINGA

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