

Ngeringa 2020 Pinot Noir

Winemaker: Erinn Klein

Grape(s): Pinot Noir

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

Site(s): Estate Summit Vineyard

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 vigor vines with an extremely low crop. Fortunately, moderate rain events in mid and late January refreshed the vines and set them up for veraison. The period leading into harvest was textbook cool, Adelaide Hills conditions. The low yields gave rise to concentrated flavors and high natural acidity.

Vineyard notes: From the estate Summit Vineyard, east-facing, collecting more of the morning sunlight and less of the intense afternoon heat. The altitude ranges between 330m and 360m above sea level consisting of sandy loam over red-orange clay, sandstone and ironstone. The grapes for this wine come predominantly from the upper and lower sections of the Summit Vineyard. The entire farm is certified Biodynamic, farming with the rhythms of nature, without the use of synthetic chemical inputs, and working towards a self-sustaining farming system.

Winemaking: The pinot noir is gently hand harvested into small 15kg crates and carefully tipped into one stainless steel fermenter, aiming to keep the maximum amount of berries in-tact for a true carbonic maceration. The grapes are allowed to steep for 7 days before a gentle pressing into well seasoned French barriques where the wines mature for about 11 months. A small dose of sulfur is added at blending, just prior to bottling. No enzymes, no fining, no filtration.

Closure: Stelvin **ABV:** 12.1%

LEGEND tasting notes: A ruby red pinot noir that is medium bodied with vibrant lifted red fruit aromas along with fine herbal spice and earth largely derived from the carbonic maceration. Fruit flavors include red plums, sour cherry, blood orange, and tart native Davidson plum. Texture is crunchy and supple. Elegant and a bit wild at the same time.

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: 236 dozen

Points: 94 Points (Suckling)



NGERINGA

LEGEND Imports, LLC
www.legendaustralia.com
hello@legendaustralia.com