

# Ngeringa 2018 Summit Vineyard Chardonnay



## NGERINGA

**Winemaker:** Erinn Klein

**Grape(s):** Chardonnay

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

**Site(s):** Estate Summit Vineyard

**Vintage notes:** The 2018 growing season had variable weather with good subsoil moisture from late winter rains. Summer experienced some warm to hot periods, which were always followed by cooler conditions, enabling a healthy canopy and protected bunches. This trend continued during veraison leading to excellent flavor development. Picking decisions were critical in order to capture the balance of natural acidity and depth of fruit.

**Vineyard notes:** From the optimal mid-slope section of 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 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 chardonnay grapes are gently hand-harvested into small 15kg crates, then whole bunch pressed with minimal settling into new (30%) and old French oak barriques (228L). Fermentation begins spontaneously with wild yeast from the vineyards and winery. Malolactic fermentation occurs naturally as well, and the wine matures on full lees for 11 months with no battonage. A small dose of sulfur is added at blending, just prior to bottling. No enzymes, no fining, no filtration.

**Closure:** Stelvin **ABV:** 13%

**LEGEND tasting notes:** Aromas of honey dew melon, crunchy quince and Kakadu plum (a salty green native plum) with hints of finger lime, grapefruit and subtle toast and spice from the oak barrels. The palate has a chalky texture with fresh saline sea-air minerality. Fresh vibrant fruit, complex and great aging potential. Tasting complete now with some intrigue and huge potential to shine with a little more age in bottle.

**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:** 96 dozen

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