



NGERINGA

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

Ngeringa 2021 Chardonnay

Winemaker: Erinn Klein

Grape(s): Chardonnay

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

Site(s): Estate Summit Vineyard

Vintage notes: For the first time in a few years, the Ngeringa farm had reasonable winter rains going into the spring of 2020 and also some good follow-up rains right into early summer. There was no late season frost, no hail, and amazing weather conditions during flowering. They also had a much milder than average summer in 2021 with no severe heat spikes. This resulted in a perfectly long ripening season and optimal ripening conditions.

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 chardonnay grapes are gently hand-harvested into small 15kg crates then whole bunch pressed, with minimal settling, into new and old French oak barriques (228L) and puncheons (500L). Fermentation begins spontaneously with wild yeast. Malolactic fermentation occurs naturally as well, and the wines mature 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:** 12.5%

LEGEND tasting notes: A chardonnay with power and pure aromatics. Quandong (a native red peach), citrus zest, with nutty malo-derived savory notes and fine oak-aged aromas balanced by ample fruit intensity and present but approachable acidity.

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 working with the rhythms of nature, with the she-oak inside of it.

Production size: 240 dozen