

NGERINGA

pet nat 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Erinn Klein

Grape(s): Pink Semillon, Viognier, Pinot Noir, and Syrah

GI: Adelaide Hills (South Australia)

Site(s): Grapes from all three estate vineyards: Rufus, Summit, and Iluma

Vintage notes: Vintage 2022 was set up by a milder spring and summer with no severe heat spikes or extended hotter periods. Spring and early summer were wetter than usual resulting in good soil moisture. A long and slow ripening with cool conditions over harvest produced great, delicate wines across all varieties.

Vineyard notes: Ngeringa's three vineyard sites are all near the base of the Mount Barker Summit, totaling 5 hectares. They are part of a biodiverse 75 hectare biodynamic farm on the south-eastern edge of the Adelaide Hills. Mount Barker Summit defines these sites ranging from 330 to 420 meters of elevation all on easterly and westerly aspects. The soils are loam over clay, ironstone and micaceous schist. The whole farm is certified biodynamic and no chemical sprays, fertilizers or insecticides are used.

Winemaking: The syrah and pinot were picked relatively early for freshness and acidity, whole-bunch pressed and fermented in barrels and concrete eggs. The viognier and pink semillon were picked at good maturity level to express richer aromatics. Both were fermented with about 7 to 10 days skin contact before also being pressed into barrels. Once nearly dry, the syrah, pinot, viognier and pink semillon were blended and sweetened with some frozen juice to 14g/L before being bottled in the middle of June 2021. Fermentation finished in the bottle resulting in a light bubbly sparkling. No enzymes, no fining, no filtration.

Closure: Crown Cap **ABV:** 11%

Tasting notes: This lightly bubbly rosé has an aromatic nose of exotic flowers and musk, pithy grapefruit, fermenting muntries (a native pink orchard fruit), blood orange and citrus blossom. On the palate there it is a summery mixed fruit salad experience that is light and refreshing, yet with a dry textured finish and an undercurrent of fierce 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 is a circle representing the full moon, making reference to the BD practice and working with the rhythms of nature.

Production size: 400 dozen