

NGERINGA

syrah 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Erinn Klein

Grape(s): Syrah

GI: Adelaide Hills, South Australia

Site(s): Estate Iluma Vineyard

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: On the northern slope of the Mount Barker summit, at an altitude of 420m, is the Iluma Vineyard, home of Ngeringa's "most inspiring and exciting fruit". The majority of their syrah and viognier is planted here, facing west on a lean, textured soil of micaceous schist and ironstone over clay on the Nairne terroir (2km from the other Ngeringa sites). Certified biodynamic; no chemical sprays in the vineyards.

Winemaking: 65% whole-bunch fermented; aged in predominantly older French barriques and puncheons for 10 months; small amounts of sulphur added at blending, just before bottling early in 2022. No enzymes, no fining, minimal filtration.

Closure: Stelvin **ABV:** 13%

LEGEND tasting notes: Acknowledged as some of the best syrah fruit in the Adelaide Hills, the estate syrah, with 65% whole bunch, combines the best of fruitiness and savoriness. Smoke and black pepper marry with brambly boysenberry and Davidson plum (a tart native plum) on the nose. The palate is dark fruited and broad, but with gently guiding structure of soft tannins and bright acidity. Complex and drinkable.

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

Production size: 217 dozen