

NGERINGA

summit vineyard chardonnay 2021



LEGEND

AUSTRALIAN WINE IMPORTS

Winemaker: Erinn Klein

Grape(s): Chardonnay

GI: Adelaide Hills, 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 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 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: TCA-screened natural cork **ABV:** 13.2%

LEGEND tasting notes: Aromas of honeydew 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 **Scores:** 94 Points (James Suckling)