

NGERINGA

syrah 2023



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Erinn Klein

Grape(s): Syrah

GI: Adelaide Hills, South Australia

Site(s): Estate Iluma Vineyard

Vintage notes: The growing season leading into the 2023 vintage was by all accounts the wettest and coolest in at least a decade. Ngeringa managed to just stay on top of disease pressure during the spring of 2022 and benefited the rewards with near zero pressure close to harvest. A long, slow, later harvest meant amazing flavor development, great acid retention in the grape 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: 30% whole-bunch fermented; aged in predominantly older French barriques and puncheons for 12 months; small amounts of sulphur added at blending, just before bottling early in 2024. No enzymes, no fining, minimal filtration.

Closure: Stelvin **ABV:** 13.2%

Tasting notes: Acknowledged as some of the best syrah fruit in the Adelaide Hills, the estate syrah combines the best of fruitiness and savoriness. Smoked meat and black pepper marry with lilac, 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: 250 dozen