NGERINGA

chardonnay 2024

LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Erinn Klein
Grape(s): Chardonnay
GI: Adelaide Hills, South Australia
Site(s): Ngeringa Summit vineyard, Manyara vyd (Balhannah), Landsdown vineyard (Forreston), Turnbull vineyard (Charleston)
Vintage notes: The season began with an early bud burst following a dry spring and early summer. Flowering was strong across Ngeringa's vineyards, resulting in excellent fruit set compared to other parts of the Hills. Mid-season rain boosted yields for chardonnay. A mild summer with only one heat spike allowed for slow, steady ripening, delivering wines with concentration, balanced acidity, and long, dense flavors.
Vineyard notes: A blend of Ngeringa's estate grown biodynamic chardonnay as well as small parcels of Chardonnay from three special Adelaide Hills vineyards: Manyara, (certified organic, Balhannah), Landsdown (organic in conversion, Forreston), and the Turnbull family vineyard (Charleston). 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 chardonnay grapes are gently hand harvested then whole bunch pressed, with minimal settling into new and old French oak barriques (228L) and puncheons (500L) of which thirty percent are new barrels. Native fermentation with wild yeast from the vineyards and winery. Malolactic fermentation occurs naturally. The wine matures on full lees for nine months with no battonage. A small dose of sulphur is added at blending just prior to bottling. No enzymes, no fining.
Closure: Stelvin **ABV:** 13.5%
T**asting notes:** Aromas of golden apple, crunchy quince and Kakadu plum (a salty green native plum) with hints of lemon oil, Atherton almond and subtle toast and oak spice. The palate has a chewy texture with fresh saline sea-air minerality.
Label Design: Ngeringa bases all its branding and imagery on its relationship to the land: the label makes the shape of Mount Barker summit and the graphic is a branch from the she-oak tree, signaling life and vine prosperity.
Production size: 300 dozen **Scores:** 92 Points (Wine Advocate)