



ngeRinga

LEGEND Imports, LLC www.legendaustralia.com hello@legendaustralia.com

Ngeringa 2020 Pet Nat

Winemaker: Erinn Klein

Grape(s): 5 varieties, including Pink Semillon, Viognier, Chardonnay, Pinot Noir and Syrah

GI: Adelaide Hills (Mount Lofty Ranges, South Australia)

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

Vintage notes: Overall 2020 produced some outstanding fruit, although not without challenges. An extremely dry winter and spring, coupled with poor flowering conditions, gave low vigor vines with an extremely low crop. Fortunately, moderate rain events in mid and late January refreshed the vines and set them up for veraison. This period leading into harvest was textbook cool Adelaide Hills conditions and with the low yields gave rise to concentrated flavors and high natural acidity.

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 pink semillon and viognier see 3 to 5 days of skin contact, while the other varieties are whole bunch pressed. Fermentation begins spontaneously with wild fermentation in older French barrels and concrete eggs. The Pet Nat is estate bottled with around 13g/l residual sugar which is allowed to ferment through in bottle to produce a lightly bubbly wine. No enzymes, no fining, no filtration.

Closure: Crown Cap

ABV: 12%

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 refreshingly fruity, yet with a dry textured finish.

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

Production size: 400 dozen