

ROMI

selects

NGERINGA CHARDONNAY

Husband and wife Erinn and Janet Klein, the force behind Ngeringa, are farming on land that has been certified biodynamic since the 1980s. In the area's Aboriginal language, Ngeringa translates to "place of she-oak" referring to the native needle tree found on the vineyard and also honored on their labels. They've created a full self-sustaining ecosystem, caring not only to the vines but also to an array of vegetables (which are then sold to local Adelaide restaurants) and a mass of Highland cows which roam the vicinity. The meticulous energy they generate in their environment carries through in the cellar, resulting in elegant and extremely expressive wines and ciders.

VINTAGE: 2018

REGION: Adelaide Hills, South Australia

VINEYARD: Summit Vineyard

GRAPES: Syrah

YEAST: Wild

MACERATION: Direct press

FERMENTATION: Whole cluster, maloactic
in 30% new and old French oak

AGED: 11 months on lees, no battonage

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: Minimal

FARMING: Biodynamic

ALCOHOL CONTENT: 13%

SOIL: Sandy loam over red-orange clay,
sandstone and ironstone

VOLUME: 750mL

