

ROBIN

selects

NGERINGA CIDER

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: 2020

REGION: Adelaide Hills, South Australia

FRUIT: 87% Apple, 9% Quince, 4% Pear

MACERATION: Direct press in 3 batches

FERMENTATION: Co-fermented in 500L old French oak barrel

CLARIFICATION/FILTRATION: Unfiltered/Unfined

ADDED SO2: Minimal

FARMING: Biodynamic

ALCOHOL CONTENT: 6.5%

RESIDUAL SUGAR: 11g/L

SOIL: Sandy loam, clay, limestone

VOLUME: 750mL

