



NGERINGA

summer 2011 NEWS CARD



NEW RELEASE *summer 2011*

AT THE CELLAR DOOR

New Opening Hours

For the first time, our cellar door will be open Fridays to Sundays 11am – 4pm plus Public Holidays from November. We welcome you to just drop past to visit us. We're open by appointment at all other times.

not any ordinary tasting

From the Paddock Tasting Plate

Playing on distinct flavour characteristics in 3 of our wines, experience our unique take on a tasting plate, matched to 3 of our wines, and using ingredients grown here at Ngeringa. Enjoy this along our verandah or in front of the wood oven. Check our website for the latest details.

earthsense club

While at the cellar door, turn your hand to planting a native tree along our new revegetation trail. By doing so, you will be making a small and positive contribution to our native biodiversity. You will also become a member of our EarthSense Club and your name will go on the club list on our website. Please book in advance.



Cellar Door Competition Winners

We are happy to announce David Brock as the winner of our recent Cellar Door competition. We hope he enjoys his prize of dinner for two at Press, Adelaide City. Congratulations and thanks for visiting Ngeringa.

in the vineyard

In celebration of their 10 year anniversary, we finally announce the names of our 3 vineyard sites.



The Summit Vineyard

Select clones of Chardonnay and Pinot Noir are planted on the cooler easterly facing slopes in Mt Barker Springs along with a few clones of Syrah and Viognier. This vineyard, at an altitude of 290m - 360m, faces the Mt Barker Summit and looks towards Lake Alexandrina and the mouth of the mighty Murray River. As a result,

it reliably receives cooling air currents each evening.

The soil is a light sandy loam over clay with areas of red ironstone yielding delicate, perfumed wines.

The Rufus Vineyard

Small plantings of Sangiovese, Nebbiolo, Syrah, Tempranillo, Rousanne & Aglianico are positioned on the westerly slopes of our Mt Barker Springs property. Distinctly different from our other vineyards because of its aspect, open exposure and tough, lean red (rufus) ironstone soil, this vineyard challenges the vines to produce

distinctly concentrated fruit in minimal quantities.



The Illuma Vineyard

The majority of our Syrah and Viognier is planted facing west on a lean, textured soil of sparkling (Illuma) micaceous schist and ironstone over clay on the Nairne terroir.

This is a vineyard that really excites us.

At an altitude of 370m - 420m, on the northern slope of the Mount Barker summit and with the sparkle of mica across the soil. Illuma produces our most inspiring fruit.



celebrating 10 years

Our 3 vineyards are 10 years old this year. How are we seeing signs of them maturing? It's clear at pruning and harvest in particular.

Structurally, trunks are thickening, spur positions are set and cane length is consistent. They are establishing themselves as wiry teenagers with roots penetrating the tough rock and clay subsurface.

The most obvious indication of our vineyards' (youthful) maturity is their increasingly consistent yield each vintage. The most subtle indication is their developing and maturing fruit qualities.

Individual vineyard fruit characteristics are showing themselves more distinctly.

The ironstone subsurface of the Summit & Rufus Vineyards give a lean, focussed edge to the wines which have a delicate floral perfume.

Wines off the Illuma vineyard consistently show a fine, silky tannin structure and vibrant violet and blueberry characters. Our first single vineyard Syrah, the Ngeringa 2008 Syrah, shows this distinctly.

Reflecting on the last 10 years strengthens our vision for the many more to come. It's incredible to realise it was only 10 years ago we were embarking on our project, and to see so much has evolved in that time.

For our vineyards, we wish for their vines to extend roots ever deeper into our beautiful old soils, for their trunks to become twisted and gnarled with time and for their fruit to continue to yield intrigue, delight and most importantly, truth from the place on which they grow which we can all enjoy.



events for your diary

Spring in to Whites Open Day

Sunday October 30th 11am – 5pm

We are again participating in the Adelaide Hills Wine Region's wonderful spring festival And will be showing the exciting art of Aleksandra Antics (represented by Worth Gallery).

Come and join us for the day to relax over our Tasting Plate of 'Earthy Delights' created by Andy Davies of press* using spring ingredients grown here at Ngeringa and matched to 3 Ngeringa wines, \$25. Bookings required for the tasting plate.

Fairtrade coffee by our in-house barista-ess served with Ngeringa lemon curd tart. Wines available by the glass and bottle, and all current release wines on tasting. Showing the exciting art of Aleksandra Antic (represented by Worth Gallery). Delightful setting with wood oven blaring and jazz rhythmists Ictus, playing throughout the afternoon.

press*
food & wine

WORTH
GALLERY
ART SALES AND CONSULTANCY

Picnic at Marble Hill

Sunday 20th November

Each year, Ngeringa participates alongside Ashton Hills, Henschke, Lucy Margeaux & Whisson Lake to celebrate the incredible venue that is the old Marble Hill ruins of the former Governor's summer residence in the Adelaide Hills. It is a day that showcases some of the Adelaide Hills finest food and wine.

Only 300 tickets available, contact marblehillsa@gmail.com
www.marblehill.com.au



Snowdome 1, A Antic

Members Only Paddock Lunch

Ngeringa and Press Food & Wine are planning our first Paddock Lunch to be held at Ngeringa one Sunday prior to Christmas.

It will be a celebration of sustainably grown food of local provenance served, weather permitting, at Ngeringa in an outdoor setting you wouldn't normally expect to dine! Places will be limited and bookings essential. If you would like to pre-book your seat, please email or phone us.

Dates will be confirmed shortly with invitations to come by email.

a word on biodynamics

We are in the process of putting out our two spring preparations; horn manure (BD500) and horn silica (BD501). In particular we intend to be more astute with our use of BD501 this year having learnt from last year's experience where we could have benefited from using it more intensively

to help strengthen the vines

to better overcome the high levels of fungal pressure experienced.

For the same reason, we plan to again use Casuarina (the Ngeringa sheoak) later this spring and throughout summer to strengthen the vines against what is forecast to be another high mildew pressure season. Then in October will be our inaugural compost-making week and the digging up of the 300 cow horns buried this winter.



Erinn & Elliot putting out BD500

from the olive grove

Our olive oil sits on the shelves of numerous speciality food stores around Australia.

By their nature, many of them display collections of handcrafted artisan foods, made by people passionate about real ingredients, real food and the experience of eating with deliberation. One of the newest places you'll find our Extra Virgin Olive Oil is just that, Iggy's Bakery, Bronte.

www.iggysbread.com

One of our favourite ways to enjoy it is simply over freshly baked bread.



NGERINGA Extra Virgin Olive Oil

in the winery

Vintage 2011 saw us use our second Nomblot concrete egg, the first for Chardonnay and the second for Viognier.

The beauty of the eggs as vessels lies in the porosity of concrete

and our ability to both ferment in them as well as leave the wines to mature on lees. We are quietly pleased with the result thus far.

They show a vibrancy having been able to 'breathe' in the unlined cement egg unmasked by oak characters had we had them in barrel. They are distinctly different to our other 'non-egg' batches so we may even end up bottling an 'egg only' wine one day, possibly even from the 2011 vintage.



Nomblot Egg

on the farm

Our revegetation program has continued to transform our landscape with the planting of another 2000 seedlings.

Rather than planting on the extremities of the property this year, thanks to the promise of good spring and even summer rainfall, we've begun planting across the ridgeline between the winery and the Summit and Rufus vineyards.

This planting now *forms the beginning of our revegetation trail* along which you can meander during a visit to our cellar door and even plant your own tree (see At the Cellar Door).



Janet planting a native tree

"If you want to build a ship, don't drum up the men to go to the forest and gather wood, saw it and nail the planks together... Instead, teach them the desire and yearning for the sea."
Antoine de Saint-Exupery 1900-1944

Erinn & Paul

Creating wines with vitality through the simplicity of biodynamics

119 WILLIAMS RD, MT BARKER SUMMIT, SOUTH AUSTRALIA 5251
T/F +61 8 8398 2867 E WINE@NGERINGA.COM W WWW.NGERINGA.COM



Thanks to those who joined us in the Wine Room in August.

The momentum of the Wine Room is increasing and an online community of interested wine lovers is forming.

Not only are they interacting by asking questions and enthusiastically tasting the relevant wine, but they are forming a community amongst themselves.

special offer

We are offering a special Ngeringa Wine Room Collection for the next calendar of events.

All 6 featured wines \$195 (valued at \$245), including a complimentary 500ml bottle of our Ngeringa Extra Virgin Olive Oil 2011.

Order your collection and join us in the wine room to taste the scheduled wine with us:

www.adelaidehillswine.com.au/wineroom

coming soon to the wine room

Wed 23 Nov	There's Viognier in my egg	Virtual Tasting of Ngeringa Viognier 2010 and a discussion of the concrete nomblot egg fermenter with Philip Morin.
Wed 18 Jan	Biodynamic Winegrowing with Erinn & Prue Henschke	Join us for a discussion on biodynamic wine growing and a tasting of Ngeringa Pinot Noir 2009 and Henschke Lenswood Pinot Noir.
Wed 7 Mar	It's Polarising	Virtual Tasting of NGERINGA Rose 10 and JE Altus 2007
Wed 30 May	Paddock to Plate with Andy Davies	In the kitchen with Andy Davies of Press cooking with Ngeringa EVOO & other estate grown produce. Matched to Ngeringa Chardonnay 2010 & Ngeringa Syrah 2008.

Note: To avoid sending unwanted emails, we will advertise each Wine Room event via our website and social media pages only unless you advise us otherwise. If you would prefer to receive an update by email as well, please let us know and we will be delighted to do so.



NGERINGA

summer 2011

new releases

Releasing our
*JE Assemblage White
2010 and NGERINGA
Viognier 2010 from
the superb 2010
vintage.*

Also releasing our
new season
*NGERINGA Extra
Virgin Olive Oil 2011.*



JE Assemblage White 2010

An attractive, open nose of peach blossom, apricot and the aroma of lime juice set off against the minerality akin to fresh sea air. The palate is mouthfilling yet tightly composed. Fresh apricot, cumquat, lime and the hint of toasted brioche. A lovely balance is expressed between the generosity of Viognier and the tight minerality of our chardonnay.



NGERINGA Viognier 2010

Fresh apricots abounding, jasmine, green tea and musk on the nose. On the palate, the spice of cloves and the lusciousness of exotic fruits. A little white cheese perhaps. A mouthfilling white wine restrained by savoury spice and fine tannins.



NGERINGA Extra Virgin Olive Oil 2011

Excitingly spicy, fresh and assertive. Lively flavours of pepper and spice up front are supported by a mixture of garden herbs on the mid palate overlaid with a gentle nutty tone. On the nose, cayenne pepper, freshly cut grass and hints of cedar. In colour it is a bright brooding green and gleams with vitality. Harvested earlier than most to capture spicy flavours and vibrant colour.

The following are a selection of third party reviews received for our wines since our last NewsCard.

in the media

NGERINGA Viognier 2009

94 Points - James Halliday - www.jameshalliday.com.au

Bright straw-green; a rich and thoroughly convincing example of viognier, with a sensual mouthfeel to the luscious, although not sweet, array of stone fruit flavours, apricot to the fore.



NGERINGA JE Syrah 2009

93 Points - Campbell Mattinson - www.winefront.com.au

I like this 2009. The quality-price calculation is well in this wine's favour. You get a lot of character-driven wine for your bucks here. It tastes of black pepper and cured meats, black cherry and fennel. It's both textural and spicy. Acidity too is refreshing and judged to perfection. –Not a hair out of place. There's even a bit of floral lift here. It's a real goodun. Drink 2012 - 2017.



NGERINGA Pinot Noir 2009

93+ Points - Campbell Mattinson - www.winefront.com.au

It sees very little new oak – less than 15 percent – and a little bit of whole bunch action. Smart way to handle things in a warm year. Not that you can tell that this is from a warm year. It's a delightful pinot noir. It's not a wine of sweetness or oak; it's a wine of earth and tannin. It's composed and lengthy and taut, with dry, macerated cherry notes and nuances of various dry woods and spices. It should develop charmingly. Drink 2014 – 2018.



NGERINGA Syrah 2008

90+ Points - Campbell Mattinson - www.winefront.com.au

It tastes of earth and cranberry, stalks and ripe black cherries. It does a lovely rendition of soft/loud – there's fruit power here, yet it feels light on its feet. Gorgeous acidity and texture. Drink 2013 - 2018.