

Mr. Riggs

McLaren Vale



Generation Series



2023 Mr. Riggs Montepulciano d'Adelaide

The old and the new, the past and the future, this Generation Series captures my approach to selecting and making the wines I love.

Cheers,

Ben (Mr.) Riggs

History

Whilst still a travelling consultant winemaker, on his list of favourite wine regions to visit and work was central and southern Italy. It was there that his love of Montepulciano began, and those memories have inspired him to make this Aussie version from fruit grown in the Adelaide Hills and McLaren Vale. Montepulciano is the name of both a grape variety and a town in Tuscany, Italy, which causes confusion as the two are not actually connected in any way. All Mr. Riggs knows is it's a great wine!

Vineyard

The Montepulciano fruit has been sourced from two different vineyards in the Adelaide region. Firstly, the 'Amadio' vineyard, located between Kersbrook and Williamstown in the Adelaide Hills. The vineyard sits at 300m altitude, is relatively low vigour and on grey-brown loam. Secondly, the 'Lanark' vineyard, located in Blewitt Springs. The vineyard faces east, and is a cooler site than others in McLaren Vale, leading to a later harvest. The resulting wine has good natural acidity and deep colour – all features that make it perfect as a serious dry red.

Vintage

2023 was a cool vintage for the Adelaide Hills and one of the best we have seen for red wines. There was excellent rainfall throughout winter and into spring, leading to almost perfect ripening conditions and allowing for excellent flavour development and great natural acidity.

McLaren Vale experienced good winter rains filling the soil profile in readiness for spring. Continued wet and cold conditions through outspring delayed budburst and resulted in slower shoot growth, but the resulting wines are refined and elegant.

Wine

Bright violet and rich red roll around the glass opaque, vibrant, and alive with aromas of beef stock and crushed mint. Hints of cinnamon spice right through a palate that graduates to both sweet tobacco and the cigar-box that held it; the finish lingers with vanilla straight from the pod. Only serious structure can contain this kitchen of flavour and it does so spectacularly. Firm where it should be, subtle when needed. Intense throughout.

Technical Details

pH:	3.53
TA:	6.05
Alc/Vol:	14%
Bottling date:	13th January 2025
Production:	718 6 packs
Winemaker:	Ben Riggs