

# Mr. Riggs

McLaren Vale

Generation Series



## 2022 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,



### 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. 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

The region's mild summer and warm autumn resulted in a gentle and slow ripening period and delayed harvest, producing outstanding fruit. Grape picking took eight weeks to complete, beginning at full pace in the first week of March and ending in the second week of April. Rainfall was below average, and yields overall were generally lower than those of 2021. Regional 2022 red wines have intense, rich and balanced flavours and colours, while whites are showing pretty aromatics and natural acidity.

### 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:	6.48
Alc/Vol:	14.5%
Bottling date:	3rd May 2024
Production:	545 6 packs
Winemaker:	Ben Riggs