

Mr. Riggs

McLaren Vale



Generation Series



2024 Mr. Riggs
Mrs. Pinot Gris

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

We're excited to introduce you to the newest vintage of the Mrs. Pinot Gris. Ben originally wanted to introduce this vino to the range because of his connection with the Woodside vineyard. He has made many wines from the Woodside vineyard and the consistent quality of the vineyard has helped the Mrs. Pinot Gris produce yet another cracking wine in the 2024 vintage.

Vineyard

The Adelaide Hills is located in the Mount Lofty Ranges, east of Adelaide. One of the largest geographical wine regions in Australia its diversity in terms of altitude, climate and soil helps to produce its distinctive cool climate wines.

2024 was another very cool vintage for the Adelaide Hills and one of the best we have seen for white 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.

The Woodside vineyard, where the fruit for this wine is sourced, is a cool climate vineyard planted in a heavy clay. This section of the vineyard has slightly less sun exposure and is more vigorous than other parts. The 2024 vintage produced very small yields but extremely high fruit with excellent flavour development and acid retention, an excellent expression of Pinot Gris.

Wine

The fruit is picked in the cool of the evening to ensure good acid retention, then crushed and pressed upon arrival to the winery. Before inoculation the juice is filtered and then cold fermented between 14-16 degrees for 14 days, in stainless steel. Post fermentation the wine sits on light lees to introduce some texture and mouth feel which also assists in the stabilisation of the wine. Post fermentation, there is minimal intervention to ensure the wine stays crisp and fresh before its final filtration and bottling. A percentage of the fruit makes its way to oak for a few months to create texture.

This is a delicate, bright and floral expression of Pinot Gris. True to style and textured with notes of pear and white peach.

Technical Details

pH:	3.20
TA:	6.8
Alc/Vol:	13%
Bottling date:	6th May 2024
Production:	1052 6 packs
Winemaker:	Ben Riggs