

Mr. Riggs

McLaren Vale



Generation Series



2022 Mr. Riggs Sticky End Viognier

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

True to his winemaking philosophy, the 2022 Sticky End Viognier, a supremely delicate 'sticky' with finesse and elegance, is definitely a wine Ben loves to drink. And he'd like others to come to the same sticky ending.

Vineyard

Sourced from Ben Riggs' vineyard, a small 20 year-old block situated in McLaren Vale's coolest sub region, Clarendon. The block sits about 200m above sea level, the geology is North and South Maslin sand (Eocene between 56 and 34 million years old), medium to coarse grain sand with iron stone out crops at the most elevated point. The area ripens up to two weeks later than the rest of the McLaren Vale district and receives on average 30% more rainfall. Although a cooler sub region, it still enjoys the benefits of a Mediterranean climate; wild, wet winters and warm, dry summers.

Vintage

The region's mild summer and warm autumn resulted in a gentle and slow ripening period and delayed harvest, producing outstanding fruit. Overall yields were lower than 2021, with the resulting reds intense, rich and balanced whilst the whites are aromatic with great acidity.

Wine

Inspired by the Italian Passito style, Ben has crafted a fruit driven sticky with less botrytis characteristics and more of a typical Viognier character. Indeed a fresh, fragrant style, crisp over the palate and sticky to the end! Carefully hand-picked into small crates and stacked to allow free air flow, the grapes were left for 3 weeks to dry out. Hence rack, stacked and wrinkled! These late harvested Viognier winegrapes were then crushed with care, pressed with panache and the juice joyfully let into French barriques (20% new) and left on lees for six months. As the ferment approached perfect taste pitch, the process was stopped. Yes, you can feel the zest, taste the Tangerine, and mouth the Marmalade. A perfect sticky ending.

Technical Details

pH:	2.85
TA:	8.45
Alc/Vol:	10%
Bottling date:	20th March 2023
Production:	249 cases
Winemaker:	Ben Riggs