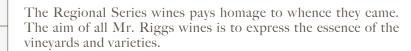
Mr. Riggs McLaren Vale

Regional Series

2022 Mr. Riggs Outpost Coonawarra Cabernet





History

In making the wines he loves to make (and drink) the outcome is more so 'icon wines from icon regions', and in adding cabernet sauvignon to the Mr. Riggs portfolio, the illustrious Coonawarra region was an obvious first choice.

Vineyard

The 2022 Coonawarra Cabernet Sauvignon is sourced from two premium vineyards that are a combination of terra rossa and sandy loam soils. The sites are located at the northern end of the region and are traditionally some of the earlier ripening blocks with lower yields but excellent concentration.

Sited at 37 degrees latitude, the Coonawarra region is 450 kilometres closer to the equator than Bordeaux. Generally, this area is flat, its maximum elevation just 58 metres above sea level. The variation, however, lies in the different soil depths ranging from red-brown clay loam to brown sand loam, all over limestone.

Vintage

Coonawarra experienced another strong vintage in 2022, with stable conditions, high-quality fruit and moderate to good yields. The vintage start was consistent with whites' long-term average before moving into Shiraz, finishing with Cabernet in the second half of May. Coonawarra received close to the long-term average rainfall throughout winter. Overall it was a mild growing season, with no prolonged heat waves or hot days-perfect ripening conditions for Cabernet Sauvignon.

Winemaking

Picked on different days and from different blocks to allow for multiple blending options. Parcels of fruit for the Mr. Riggs Outpost Cabernet were separately fermented in 5 tonne open fermenters. The wine underwent onskin fermentation for 7-10 days, is then pressed straight into oak to complete fermentation in a 30% new French and 5% American oak combination.

This wine is intensely bright, floral and fragrant on the nose with lovely length on the palate. A soft, flavoursome and well-balanced cabernet with fine grained tannins on the finish. A perfectly balanced wine, very worthy of its reputation.

Technical Details

pH: 3.51 TA: 6.32 g/LAlc/Vol: 14.5%

Bottling date: 14th June 2024 Production: 600 dozen Winemaker: Ben Riggs

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