

Regional Series



2024 Mr. Riggs Watervale Riesling

The Regional Series is all about paying homage to whence they came. After all, the aim of all Mr. Riggs wines is to express the essence of the vineyard and varieties.



History

From the outset, producing a Riesling from Australia's best Riesling region was on the list of icon wines to be pursued by Ben Riggs. The opportunity to produce Riesling from Clare Valley's coolest sub-region, Watervale, (in every sense of the word) was not to be missed!

Vineyard

The 2024 Mr. Riggs Watervale Riesling has been sourced from the Brysky Vineyards. The vines are planted by single cordon trellising, traditional to the Clare region. Hand pruning allows the best possible shaping and opening of the canopy, to maximise sunlight for growth and even ripening of the grapes.

Vintage

the 2024 vintage has produced wines with freshness, vibrancy and intensity of flavour. The season began with a relatively dry winter and early spring, leading to an early budburst and flowering, followed by a wet period up until Christmas. This rain topped up the soil moisture profile ahead of a dry summer and autumn, providing close-to-perfect ripening weather with low disease pressure.

Winemaking

Fruit for the Watervale Riesling is machine harvested and crushed to stem. Pressings are separated from free run and the juice is partially clarified. The wine then undergoes gentle cold settling, tank fermentation with complex German yeast. The wine rests on lees for 8 weeks until final clarification and bottling.

Tasting Note

The wonderfully delicate nose carries lime oil and soft citrus blossom characters seamlessly to the palate. Here, the mouth feel is abundantly vibrant and lifted offering zesty lemon and lime carefully balanced with bright, fresh, full fruit sweetness. The Rieslings from the cooler sub-region of Watervale, south of Clare, are crisp, tangy and delicate and this example is no exception. A true expression of vineyards and vintage, Mr. Riggs Watervale Riesling 2024 represents precisely place and time.

Technical Details

pH: 2.96 TA: 8.0 Alc/Vol: 12%

Bottling date: 19th June 2024 Production: 618 dozen

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