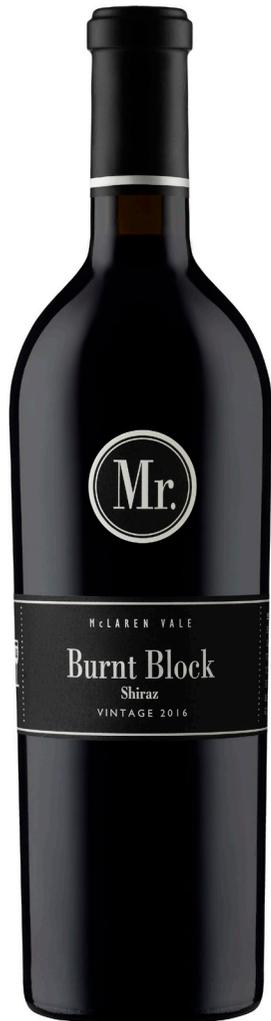


Mr. Riggs

McLaren Vale



Flagship Series

2016 Mr. Riggs Burnt Block Shiraz



Our Flagship Series is the crème de la crème. It just does not get any better than this.

History

The McLaren Vale Scarce Earth Project was established to showcase and celebrate the diversity of McLaren Vale, where winemakers banded together to produce a Shiraz from each of their own single sites throughout the region. 2015 is the final year of the program.

Vineyard

Scarce Earth is a McLaren Vale initiative exploring and celebrating the geological climatic and soil diversity of the region. As one of the most geologically diverse wine regions in the world, McLaren Vale delivers the Scarce Earth Single Block Shiraz range to help explore the complex influence of geology, soil, climate and topography on wine style. The 2015 Mr. Riggs Scarce Earth Shiraz is sourced from a single vineyard, Ben Riggs 'Burnt Block' - Piebald Gully Vineyard located in McLaren Vale's coolest sub-region, Clarendon. This block sits in the Baker Gully area in North and South Maslin sand (Eocene between 56 and 34 million years old) medium to coarse grain sand throughout the block with iron stone out crops at the elevated site.

The vineyard was planted in 1998 then later that year lightning struck a tree on the boundary, fire raced through and wiped out majority of the plantings, hence the name 'Burnt Block'. The following year it was re planted and trained as V.S.P with foliage wires 3m rows x 2m vines with the elevated block running east - west at 265m. 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. Piebald fruit is also used in Mr Riggs McLaren Vale Shiraz and Piebald Syrah, with only the very best 'Burnt Block' fruit being selected for the Scarce Earth label.

Wine

Onyx and svelte, evocative, long, and intense, this keynote wine anchors an entire winemaking philosophy. Every bit a black hole for light the purples cloak the deep reds that peep peripheral. Plums, molasses, and violets. Vibrant fruit funnels upward, lofty, swift, and sensual. Not a single gap on the palate allows for inattention as each millilitre marks a profusion of flavour. Each revisit replies with further spice and added flourishes of fruit. It pleases into submission and smiles all the while. This wine is bouquets of violets draped on the neck of a Clydesdale. Enchanting and intense it rouses the senses and suggests excess without ever becoming overbearing.

Technical Details

pH:	3.46
TA:	6.71
Alc/Vol:	14.5%
Bottling date:	16th March 2018
Production:	290 6 packs
Winemaker:	Ben Riggs

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