

Mr. Riggs

McLaren Vale



Generation Series

2018 Mr. Riggs Yacca Paddock Tempranillo



The old and the new, the past and the future, this Generation Series captures my new approach to selecting and making the wines I love. For me, it's simply that Black and white.

History

After discovering Scott Hicks and Kerry Heysen-Hicks' Yacca Paddock vineyard located in the Kuitpo sub-region of the Adelaide Hills, the Tempranillo provided too good an opportunity to pass up. The rest is history.

Vineyard

Planted in 2000, vines are east facing with site temperatures some 2.5 degrees cooler on average than McLaren Vale which, as the crow flies, is just 5km away.

Vines are on old podsolic soils over an ironstone/gravel base and planted to a reasonably high density on a single cordon. With elevation of 350-375 metres above sea level, and an annual rainfall in the vicinity of 825mm, Yacca Paddock qualifies as a premium cool climate Adelaide Hills vineyard. Yacca Paddock's elevated position overlooking the Gulf of St Vincent offers consistent cooling breezes, ensures healthy canopies and allows the vines to avoid the extremes of summer temperature and develop complex varietal characters. The 2018 vintage saw a cool wet winter and spring followed by hot and high temperatures in late summer. The advantage of growing an early ripening variety like tempranillo in the Adelaide Hills were pronounced in 2018 as it experienced relatively mild ripening conditions in comparison to warmer regions.

Wine

The 2018 Mr. Riggs Yacca Paddock Tempranillo was fermented in a 5 tonne open fermenter, resting on skins for 7 days, followed by membrane bag pressing. Fermentation was completed in 33% new French oak with the balance 2 year old French oak. Post malo, the wine was left on its gross lees for a couple of months to add texture and creaminess to the palate. A wonderfully textural, stylish wine, with natural fruit sweetness and elegance, the Mr. Riggs Yacca Paddock Tempranillo is in its 17th vintage and characteristically displays savoury tannins, dried herb undertones, and highlights sweet tart red cherry flavours. Drink with food.

Technical Details

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| pH: | 3.52 |
| TA: | 6.46 |
| Alc/Vol: | 14.5% |
| Bottling date: | 11th of July 2019 |
| Production: | 900 six packs |
| Winemaker: | Ben Riggs |

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