

Mr. Riggs

McLaren Vale

Generation Series

2018 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 2018 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. 2018 provided Ben with an abundance of outstanding Viognier winegrapes to make the sixth vintage of the Mr. Riggs Sticky End Viognier. All the fruit is sourced from Bosworth Edge Hill Vineyard in Willunga, subregion of McLaren Vale.

Vintage

2018 was one of the best vintages in McLaren Vale in recent years, good winter rains set up the start of growing season. Vines grew quickly with an unusually dry summer and early autumn. Yields are slightly down in comparison to the 2017 vintage, but the quality is excellent.

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:	2.63
TA:	10.02
Alc/Vol:	13%
Bottling date:	10th December 2018
Production:	300 cases
Winemaker:	Ben Riggs

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