

2016 Mr. Riggs Sticky End Viognier

Vineyards

True to his winemaking philosophy, the 2016 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. 2016 provided Ben with an abundance of outstanding Viognier winegrapes to make the fifth vintage of the Mr. Riggs Sticky End Viognier. All the fruit is sourced from Bosworth Edge Hill Vineyard Willunga.

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:	3.04
Acid:	8.34
Residual Sugar:	130 g/L
Alc/Vol:	13%
Bottling date:	10 th October 2016
Production:	367 cases
Winemaker:	Ben Riggs

