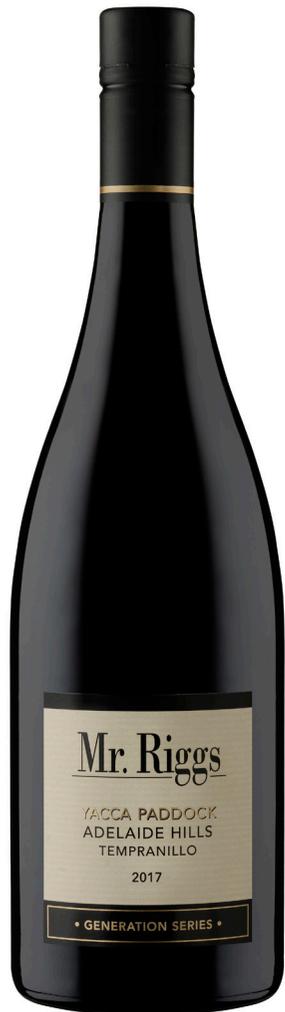


# Mr. Riggs

McLaren Vale



## Generation Series

### 2017 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.

## Vineyard

Yacca Paddock vineyard, owned by international film makers, Scott Hicks and Kerry Heysen-Hicks, is situated at Kuitpo in the south west escarpment of the Mount Lofty Ranges. Planted in 2000, vines are east facing with site temperatures some 2.5 degrees cooler on average than McLaren Vale which, as a 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 2017 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 2017 as it experienced relatively mild ripening conditions in comparison to warmer regions.

## Wine

The 2017 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 16th vintage and characteristically displays savoury tannins, dried herb undertones, and highlights sweet tart red cherry flavours. Drink with food.

## Technical Details

pH:	3.62
TA:	6.13
Alc/Vol:	14.5%
Bottling date:	22nd March 2018
Production:	450 cases
Winemaker:	Ben Riggs