

2012 Mr. Riggs The Magnet Grenache

GENERATION SERIES- 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

Having always wanted to make a Grenache and a variety that is making its own cult following in the region, I was drawn to a parcel of McLaren Vale fruit in which 100 year old Grenache vines were destined to be bulldozed. After witnessing the destruction of the 'Vine Pull Scheme' of the 1980's where a majority of old vine Grenache was decimated in the region, I was determined to make sure these gnarly old vines were set to live longer.....the rest they say is history.

Vineyards/Winemaking

The 100 year old Grenache dry grown bush vines are located at 'Dogridge Vineyard' in the McLaren Vale region. Approximately 8 acres are under bush vine and grow in the alluvial soil of the Kurragong geology formation, this well-drained soil is optimal for Grenache growing. These old vines are low yielding but each bunch providing a concentrated array of flavours from ripe cherries to plums and blackberries. Hand picked in the cool of the morning, 60% whole bunches were put into 5 tonne open fermenter with the remaining 40% crushed onto the top of the Grenache bunches. A daily program of pump overs assists in the partial carbonic maceration which adds complexity to the wine.

Wine

Enticing raspberry perfume, laden with cherries, liquorice and savoury notes fill the nose. Vibrant earthy plum with hints of spice of cumin, wooden bark and chocolate round the palate and give it an unctuous mouth feel. A well balanced and true iconic gnarly McLaren Vale Grenache.

Technical Details

pH:	3.48
Acid:	5.75g/L
Alc/Vol:	14.5%
Bottling date:	15 th August 2013
Production:	250 cases
Winemaker:	Ben Riggs

