



Mr. Riggs

2006 Sticky End Viognier

Vineyards

True to his winemaking philosophy, the inaugural 2006 “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. The 2006 vintage marks the inaugural release of Mr Riggs Sticky End Viognier for which Ben has been able to access outstanding Viognier winegrapes.

Sourced from Dog Ridge Vineyard, located at McLaren Flat, 40km south of Adelaide, the viognier patch is eastern facing and on a sandy sub-soil providing it with near perfect growing conditions. Grafted to 30 year-old Cabernet vines, the Viognier fruit, in Ben’s view is “some of the best in McLaren Vale.”

Style

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!

Wine

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 harvest Viognier winegrapes were then crushed with care, pressed with panache and the juice joyfully let into old French barriques with 20% new French oak lees added for five 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

Vintage:	2006
Alc/vol:	12.0%
Resid Sugar:	106.0 g/L
pH level:	3.37
Total Acid:	9.23 g/L
Production:	255 Dozen
Winemaker:	Ben Riggs