

# Mr. Riggs

## 2012 Mr. Riggs Cold Chalk Chardonnay



### History

As a young winemaker travelling the globe, the 'Old World' Chardonnays that Ben fell in love in the 1980's were described as 'like drinking cold chalk soup', and have inspired him to make this beloved Adelaide Hills Chardonnay.

### Vineyards

During the past couple of vintages, Ben has been searching for the perfect cold site to make a dry Chardonnay renowned for the purity of its aroma and taste. 'Tomich' vineyard situated in the Adelaide Hills, is where he found it - a cool climate vineyard located in an area which is 2.5 degrees cooler than McLaren Vale on average.

The vines are set to a vertical shoot positioning and made up of a combination of new and exciting French Dijon, 96, 76 clones and just a touch of American clone I1. The French clones add beautiful pear and apply characters and a richness and lingering minerality whilst the American add a sharp citrus with a fine line of acid.

### Wine

The grapes were picked early, before ripening just after the green, herbaceous characters had disappeared. The fruit was whole bunch pressed, the juice was minimally settled, wild yeast was added, and finally the grapes were fermented in only old French oak barrels. Ben aims for the complexity of the barrel fermentation characters to come through rather than new oak characters. Once ferment had finished the wine was left on leaves for six months. This has resulted in a wine that is higher in natural acid, low in alcohol, which aids in giving the 'Cold Chalk' it's complexity. It demonstrates a flinty, steely edge and chalky mouth feel, without compromising the purity of the fruit in both flavour and aroma.

### Technical Details

pH:	3.25
Acid:	6.56
Alc/Vol:	13.0%
Bottling date:	21 January 2013
Production:	227 cases
Winemaker:	Ben Riggs