



Mr. Riggs

2010 Mr. Riggs “Yacca Paddock” Tempranillo

Vineyards

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. Rows are relatively narrow by Australian viticultural standards. 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.

Vintage 2010 was a relatively strong vintage for this varietal. 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 2010 vintage has produced excellent results, due to effective water management and the optimal ripening periods during February and March.

Wine

The 2010 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 rich, stylish wine, with natural fruit sweetness and elegance, the Mr. Riggs “Yacca Paddock” Tempranillo characteristically displays abundant savoury tannins, and highlights sweet red berry fruit flavours. Drink with food.

Technical Details

pH level:	3.58
Acid:	6.9 g/L
Alc/vol:	15%
Bottling date:	21st September 2011
Production:	423 cases
Winemaker:	Ben Riggs