



Mr. Riggs

2008 Mr. Riggs McLaren Vale Shiraz

Vineyards

The 2008 Mr. Riggs Shiraz is a blend of four great McLaren Vale Shiraz vineyards; Goss Corner, Gateway, Monapilla and Bradens. The vineyards are owned/managed by four of the best-known McLaren Vale growers, namely Tony Parkinson (Goss Corner), Jock Harvey (Gateway), Brian Beal (Monapilla) and Joch Bosworth (Bradens). Perhaps one of Australia's most consistent wine growing regions, McLaren Vale enjoys a very Mediterranean climate driven by dominant winter rainfall, low humidity, warm summers, and the moderating influence of the nearby Gulf St. Vincent.

Goss Corner is located right next door to the Penny's Hill & Mr. Riggs Cellars, and the 4 acres of Shiraz are planted on a combination of Bay of Biscay black, cracking clay and brown loam soils.

As the name suggests, Gateway is a show piece vineyard located at the entrance of McLaren Vale, and enjoys great views over Gulf St Vincent. Due to its positioning, the vines experience warmer days and cooler nights than the Vale, and are early ripening in the shallow loam soils over limestone.

Monapilla was the first vineyard used in the inaugural vintage of the Mr. Riggs Shiraz way back in 2001. Located at the base of the Willunga foothills, the Shiraz vines planted in dark loam soils over limestone in 1992 have excellent water holding capacity and produce a more structured component for the 2008 Shiraz.

Bradens, towards Willunga, is one of the Bosworth family's many successful plantings and contributes outstanding fruit from what was originally an almond orchard.

Wine

Components of the Mr. Riggs Shiraz from all four vineyards were fermented in traditional open fermenters, and following pressing, finished their fermentation in oak of which approximately 80% was French and the balance American, 40% of which was new oak. Vineyard parcels were kept separate during fermentation and maturation and were blended three months prior to bottling. This is the eighth release of Shiraz under the Mr. Riggs label, and in the Mr. Riggs McLaren Vale Shiraz mould, pristine fruit with dark red berries, hints of spice, earth, tar and leather, with seamlessly integrated oak are the prime characteristics. Ripe tannins are apparent but not overwhelming, meaning this is a wine which can be enjoyed now or in the next 10-15 years.

Technical Details

pH level:	3.56
Acid:	5.13 g/L
Alc/vol:	14.5%
Bottling date:	20th August 2009
Production:	1,850 six packs
Winemaker:	Ben Riggs