



# Mr. Riggs

## 2005 Mr. Riggs “The Gaffer” McLaren Vale Shiraz

### History

Named in honour of John “The Gaffer” Riggs (1814-1902), the great-great-great grandfather of winemaker Ben Riggs, this McLaren Vale blended Shiraz was made to acknowledge 150 years of the Riggs family’s rich farming heritage in South Australia. It began with the arrival of “The Gaffer” of Dorsetshire, who settled in the Gawler region in 1855. One of South Australia’s best farmers, he came to own hundreds of acres dedicated to quality wheat cropping. His sheep flock was highly regarded and his methods progressive. Success in the wheat trade was enjoyed at horticultural exhibitions including medals in London, Paris and Sydney.

“I’d like to think my interest in the land and passion for its offerings are directly attributable to my farsighted ancestor”, Ben Riggs, winemaker.

### Vineyards

Grapes for “The Gaffer” have been sourced from vineyards from a variety of McLaren Vale’s best sites. A tried and tested area for growing full-flavoured Shiraz, McLaren Vale has almost the perfect climate for grape growing: warm summers, low humidity, good winter rain and long autumns to ensure that grapes achieve ripeness, flavour, acid and balance. In Ben’s opinion, vintage 2005 is one of the Top 5 of his 18 vintages in McLaren Vale.

### Wine

The Gaffer Shiraz 2005 is a testament to the best of McLaren Vale. Made with 20% new French oak, this wine shows excellent integration of Shiraz fruit with the gentle use of oak creating a big, rich, juicy, smooth style of red, finishing with spicy elegance. Co-fermented with a tiny amount of Viognier, just one or two percent, the nose is delicately perfumed and the palate softened. The Gaffer is a flavoursome, fruit-driven, full-bodied Shiraz that is well balanced and assured to please the palate.

### Technical Details

pH level:	3.57
Acid:	6.93g/L
Alc/ Vol:	15%
Bottling date:	24 January 2006
Production:	8,000 cases
Winemaker:	Ben Riggs