Flagship Series



McLaren Vale



2020 Mr. Riggs J.F.R. McLaren Vale Shiraz

History

This McLaren Vale Shiraz was the first wine Ben Riggs ever made under the Mr. Riggs moniker. First made in 2001, it wasn't until the 2018 vintage that we decided on a name fitting of this powerful McLaren Vale Shiraz. The initials J.F.R. (John Frederick Riggs) are for Bens' late father, the reason he makes wine.

Vineyard

The 2020 J.F.R. Shiraz is a blend of three iconic McLaren Vale Shiraz vineyards; Piebald Gully, Gateway and Martins Vineyard.

Piebald Gully is situated in the coolest sub-region of McLaren Vale, bordering the Adelaide Hills. Planted in deep sand over clay at the base of Willunga foothills, the vineyard is late ripening and virtually dry grown, producing an elegant and refined style of Shiraz.

Gateway Vineyard, so called as it stands just at the entrance to McLaren Vale, is located in the subregion of Seaview. The vines grow on top of a rather unusual amount of limestone rock and has views of the Gulf of St Vincent and the Adelaide Hills. This vineyard produces a richer and more fruit forward style of shiraz with excellent structure.

Martins Vineyard is situated on the western side of McLaren Vale Vale in the sub-region of Tatachilla. Planted in Pirramimma Sandstone, which is sandy loam over sandstone, the vines are relatively young, only 22 years old, and are single cordon trellis.

Mr. Riggs Wine Company Pty Ltd 181 Douglas Gully Road, McLaren Flat SA 5171 1300 WINE CO (946 326) / sales@mrriggs.com.au Our Flagship Series is the crème de la crème. It just does not get any better than this.

Wine

Components of the 2020 J.F.R. Shiraz from all vineyards were fermented in traditional open fermenters, and following pressing, finished their fermentation in oak; approximately 80% was French and the balance American, 35% of which was new oak. Vineyard parcels were kept separate during fermentation and maturation and were blended three months prior to bottling. The wine is full flavoured with juicy dark red berries, hints of spice, earth, tar and leather, with seamlessly integrated oak. Mouthcoating tannins are apparent but not overwhelming, meaning this is a wine which can be enjoyed now or in the next 15 years.

Technical Details

pH:	3.57
TA:	6.73
Alc/Vol:	14.5%
Bottling date:	29th March 2022
Production:	1500 six packs
Winemaker:	Ben Riggs

Producers Licence 57603972

