

Mr. Riggs

McLaren Vale



Generation Series

2023 Mr. Riggs Cold Chalk Chardonnay



The old and the new, the past and the future, this Generation Series captures my approach to selecting and making the wines I love.

Cheers,

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.

Vineyard

The 'Tomich' vineyard situated in the Adelaide Hills, is where Ben found the perfect cool site to make a dry Chardonnay renowned for the purity of its aroma and taste - 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 110. The French clones add beautiful pear and apple characters and a richness and lingering minerality whilst the American adds a sharp citrus with a fine line of acid.

Vintage

2023 was a cool vintage for the Adelaide Hills and one of the best we have seen for white wines. There was excellent rainfall throughout winter and into spring, leading to almost perfect ripening conditions and allowing for excellent flavour development and great natural acidity.

Wine

The grapes were picked early, before ripening just after the green, herbaceous characters had disappeared. The fruit was whole bunch pressed, the juice 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 lees for six months. This has resulted in a wine that is higher in natural acid, lower in alcohol, which aids in giving the 'Cold Chalk' its 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:	3.31
TA:	7.61
Alc/Vol:	12.5%
Bottling date:	18th December 2023
Production:	1,280 6 packs
Winemaker:	Ben Riggs

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