

Mr. Riggs

McLaren Vale

Regional Series



2023 Mr. Riggs Valerie Pinot Noir

The Regional Series is all about paying homage to whence they came. After all, the aim of all Mr. Riggs wines is to express the essence of the vineyard and varieties.



History

Named after Ben's mother, Valerie, the Matriarch of the Riggs family. Like the variety itself, the name Valerie is of French origin meaning 'strong, brave, valiant', and this aptly depicts Ben's mother. The Valerie Pinot Noir is reflective of its namesake; elegant and refined with fine structure and power.

Vineyard

Situated in the Mount Lofty Ranges, to the east of Adelaide, the Adelaide Hills is one of the largest geographical wine regions in Australia and is known for its diversity in terms of altitude, climate and soil which helps to produce its distinctive cool climate wines.

The Woodside vineyard, where the fruit for this wine is sourced, is a cool climate vineyard planted in a heavy clay. This section of the vineyard has slightly less sun exposure and is more vigorous than other parts. The 2023 vintage produced good yields with excellent flavour development and acid retention, an excellent expression of Pinot Noir.

Clones

Predominantly 777 and MV6.
Small percentage of 114 and 115.

Vintage

2023 was a cool vintage for the Adelaide Hills, 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.

Winemaking

Due to the cooler vintage, the fruit was picked in late April, in the early hours of the morning to help maintain natural acidity. The grapes were crushed directly into open fermenters, with 15% kept as whole bunch to add texture and complexity as well as a little bit of tannin weight. The wine was fermented over an 8 day period and then pressed directly to a mixture of French barriques and puncheons with 20% being new oak. Maturation period was 6 months, after which the wine was packed up to tank and rested for 3 weeks prior to bottling in December.

Tasting Note

Bright, floral, and aromatic, with notes of cherry, raspberry and savoury spice. The palate is soft and supple, framed by juicy, soft red fruits and silky tannins. Pair with your favourite poultry dish, salad, or cheeses.

Technical Details

pH:	3.54
TA:	5.94
Alc/Vol:	13.5%
Bottling date:	20th December 2023
Production:	1500 x 6
Winemaker:	Ben Riggs

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