

# Mr. Riggs

McLaren Vale



## Regional Series

### 2023 Mr. Riggs Outpost Coonawarra Cabernet



The Regional Series wines pays homage to whence they came. The aim of all Mr. Riggs wines is to express the essence of the vineyards and varieties.

#### History

In making the wines he loves to make (and drink) the outcome is more so 'icon wines from icon regions', and in adding Cabernet Sauvignon to the Mr. Riggs portfolio, the illustrious Coonawarra region was an obvious first choice.

#### Vineyard

The 2023 Coonawarra Cabernet Sauvignon is sourced from two premium vineyards that are a combination of terra rossa and sandy loam soils. The sites are located at the northern end of the region and are traditionally some of the earlier ripening blocks with lower yields but excellent concentration.

Sited at 37 degrees latitude, the Coonawarra region is 450 kilometres closer to the equator than Bordeaux. Generally, this area is flat, its maximum elevation just 58 metres above sea level. The variation, however, lies in the different soil depths ranging from red-brown clay loam to brown sand loam, all over limestone.

#### Vintage

Vintage 2023 in the Coonawarra was challenging, but with careful vineyard management and timing of harvest, red wines were vibrant with lovely structure, ripe tannins and lower alcohol. The season had frequent, small showers of rain and not many days above average temperatures. Summer was mild, before cool weather in autumn led to slow ripening. Resulting fruit had plenty of time to develop balance between sugar levels, ripeness and acidity with intense colour and flavour development and ripe tannins.

#### Winemaking

Picked on different days and from different blocks to allow for multiple blending options. Parcels of fruit for the Mr. Riggs Outpost Cabernet were separately fermented in 5 tonne open fermenters. The wine underwent on-skin fermentation for 7-10 days, is then pressed straight into oak to complete fermentation in a 30% new French and 5% American oak combination.

This wine is intensely bright, floral and fragrant on the nose with lovely length on the palate. A soft, flavoursome and well-balanced Cabernet with fine grained tannins on the finish. A perfectly balanced wine, very worthy of its reputation.

#### Technical Details

pH:	3.48
TA:	6.21 g/L
Alc/Vol:	13.7%
Bottling date:	11th March 2025
Production:	435 dozen
Winemaker:	Ben Riggs

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