

# Mr. Riggs

McLaren Vale



## Generation Series



## 2025 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

Andrew Cooper's Forreston vineyard in the Adelaide Hills, is where Ben found the perfect 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.

This mature Chardonnay vineyard is grown with traditional Adelaide Hills viticultural techniques. Andrew always manages to carry a lush healthy canopy with excellent fruit exposure and rapid flavour development.

### Vintage

The 2024-25 growing season in the Adelaide Hills was warm and dry, without damaging heat events. Early budburst and an even spring supported balanced canopy growth. Dry conditions led to reduced yields but concentrated flavours. An early harvest, combined with warm days and cool nights, encouraged strong flavour development while retaining freshness and excellent sugar-acid balance.

### Winemaking

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.

### Tasting Note

Lifted and aromatic with notes of lemon, green apple and a touch of vanilla. French Oak adds texture, complexity and ensures a wine that will cellar for up to 10 years.

### Technical Details

pH:	3.27
TA:	7.54
Alc/Vol:	12.5%
Bottling date:	26th November 2025
Production:	772 6 packs
Winemaker:	Ben Riggs

Mr. Riggs Wine Company Pty Ltd  
181 Douglas Gully Road, McLaren Flat SA 5171  
1300 WINE CO (946 326) / sales@mrriggs.com.au

Producers Licence 57603972

   [mrriggs.com.au](https://mrriggs.com.au)