

# Mr. Riggs

McLaren Vale



## Generation Series

### 2025 Mr. Riggs Mrs. Pinot Gris



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

We're excited to introduce you to the newest vintage of the Mrs. Pinot Gris. Ben originally wanted to introduce this vino to the range because of his connection with the Woodside vineyard. He has made many wines from this vineyard and its consistent quality has helped the Mrs. Pinot Gris produce yet another cracking wine in the 2025 vintage.

### Vineyard

The Adelaide Hills is located in the Mount Lofty Ranges, east of Adelaide. One of the largest geographical wine regions in Australia its diversity in terms of altitude, climate and soil helps to produce its distinctive cool climate wine. 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.

### Vintage

The 2025 vintage in the Adelaide Hills was marked by one of the earliest harvests in recent memory. It was a season of contrasts—beginning with a spring frost in 2024, followed by a hot, dry summer that accelerated ripening and led to an early February harvest. Fortunately, the region's cool nights helped preserve the wine's natural acidity and lifted aromatics, resulting in a fresh and vibrant style.

### Wine

The fruit is picked in the cool of the evening to ensure good acid retention, then crushed and pressed upon arrival to the winery. Before inoculation the juice is filtered and then cold fermented between 14-16 degrees for 14 days, in stainless steel. Post fermentation the wine sits on light lees to introduce some texture and mouth feel which also assists in the stabilisation of the wine. Post fermentation, there is minimal intervention to ensure the wine stays crisp and fresh before its final filtration and bottling. A percentage of the fruit makes its way to oak for a few months to create texture.

This Pinot Gris is true to style, bright and textural with notes of pear and white peach complemented by delicate floral notes.

### Technical Details

pH:	3.14
TA:	6.9
Alc/Vol:	13%
Bottling date:	12th May 2025
Production:	1025 6 packs
Winemaker:	Ben Riggs

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