

Mr. Riggs

McLaren Vale



Flagship Series



2021 Mr. Riggs Burnt Block Shiraz

Our Flagship Series is the crème de la crème. It just does not get any better than this.

History

The McLaren Vale Scarce Earth Project was established to showcase and celebrate the diversity of McLaren Vale, where winemakers banded together to produce a Shiraz from each of their own single sites throughout the region. Following on from the McLaren Vale Scarce Earth Project after it was disbanded in 2015, I couldn't fathom stopping producing such a fantastic expression of single site Shiraz, so in its place is the Burnt Block Shiraz.

Vineyard

The 2021 Mr. Riggs Burnt Block Shiraz is sourced from a single block in Ben Riggs' Piebald Gully vineyard located in McLaren Vale's coolest sub-region, Clarendon. This block sits in the Baker Gully area in North and South Maslin sand (Eocene between 56 and 34 million years old) medium to coarse grain sand throughout with iron stone out crops at the elevated site.

The vineyard was planted in 1998 then later that year lightning struck a tree on the boundary, fire raced through and wiped out majority of the plantings, hence the name 'Burnt Block'. The following year it was re planted and trained as V.S.P with foliage wires 3m rows x 2m vines with the elevated block running east – west at 265m. The area ripens up to two weeks later than the rest of the McLaren Vale district and receives on average 30% more rainfall. Although a cooler sub region it still enjoys the benefits of a Mediterranean climate – wild, wet winters and warm, dry summers. The 2021 vintage was superb and this wine represents the quality of the vintage.

Wine

Onyx and svelte, evocative, long, and intense, this keynote wine anchors an entire winemaking philosophy. Every bit a black hole for light the purples cloak the deep reds that peep peripheral. Plums, molasses, and violets. Vibrant fruit funnels upward, lofty, swift, and sensual. Not a single gap on the palate allows for inattention as each millilitre marks a profusion of flavour. Each revisit replies with further spice and added flourishes of fruit. It pleases into submission and smiles all the while.

Technical Details

pH:	3.49
TA:	6.27
Alc/Vol:	14.5%
Bottling date:	22nd Feb 2023
Production:	300 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://www.mrriggs.com.au)