

# Mr. Riggs

McLaren Vale



## Generation Series

### 2024 Mr. Riggs The Magnet Grenache



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

Having always wanted to make a Grenache and a variety that is making its own cult following in the region, I was drawn to a parcel of McLaren Vale fruit in which 100-year-old Grenache vines were destined to be bulldozed. After witnessing the destruction of the 'Vine Pull Scheme' of the 1980's where a majority of old vine Grenache was decimated in the region, I was determined to make sure these gnarly old vines were set to live longer.....the rest they say is history.

### Vineyard

The 90-year-old dry grown Grenache vines are located in the McLaren Vale sub-region of Blewitt Springs. The vines are planted in Maslin Sand geology formation. These deep, well-drained sandy soils are optimal for dry-growing Grenache that is complex and aromatic with structured, elegant tannins.

### Vintage

The 2024 McLaren Vale vintage was marked by a cool start to the season with significant rains, followed by a heatwave in late summer and early autumn. This resulted in a compression of the harvest, with many vineyards being picked in a short period. While yields were generally below average, some varieties, like Grenache, performed well in the challenging conditions and these wines are showing impressive structure, palate length and generous depth of fruit.

### Winemaking

These old vines are low yielding, but each bunch provides a concentrated array of flavours from ripe cherries to plums and blackberries. Hand picked, 15% whole bunches were put into a 5 tonne open fermenter with the remaining 85% crushed onto the top of the Grenache bunches. A daily program of pump overs assists in the partial carbonic maceration which adds complexity to the wine.

### Tasting Note

Enticing raspberry perfume, laden with cherries, liquorice and savoury notes fill the nose. Vibrant earthy plum with hints of spice of cumin, wooden bark and chocolate round the palate and give it an unctuous mouth feel.

### Technical Details

pH:	3.54
TA:	5.69
Alc/Vol:	14.5%
Bottling date:	11/11/2024
Production:	620 x 6 packs
Winemaker:	Ben Riggs

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