

Mr. Riggs

McLaren Vale



Generation Series

2026 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 2026 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 2026 vintage in the Adelaide Hills was shaped by a long, steady growing season that allowed the fruit to ripen slowly and evenly. Dry conditions throughout summer resulted in naturally lower yields and smaller berries, producing excellent flavour concentration. Cool autumn temperatures extended the harvest well into April, preserving vibrant natural acidity and bright aromatics. The result is a beautifully balanced wine with freshness, intensity and elegance.

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.

Tasting Note

This Pinot Gris is true to style, bright and textural with an aroma of white blossom, notes of pear and lemon zest. This carries through to the palate with added white peach complemented by delicate floral notes.

Technical Details

pH:	3.00
TA:	6.86
Alc/Vol:	13%
Bottling date:	15th June 2026
Production:	1000 6 packs
Winemaker:	Ben Riggs

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