



Mr. Riggs

2008 Mr. Riggs 'Outpost' Coonawarra Cabernet

Vineyards

In making the wines he loves to make – and drink, the outcome is more so “icon wines from icon regions” and in adding Cabernet Sauvignon to the Mr. Riggs portfolio, the illustrious Coonawarra region was an obvious first choice.

A superb 2008 vintage, and a long-standing relationship with good friend and respected winemaker, Kym Tolley, saw a requisition dispatched to Australia's most renowned Cabernet “outpost” for a measured slice of the Penley Estate Cabernet crop.

The resultant blend consists of grapes harvested from no less than four of ten blocks over 71 hectares of 21-year-old Cabernet vines on the property.

Sited at 37 Degrees latitude, the Coonawarra region is 450 kilometres closer to the equator than Bordeaux and Penley, in keeping with the area generally, is flat; its maximum elevation just 58 metres above sea level. Each block, however, experiences different soil depths that range from red-brown clay loam to brown sand loam, all over limestone.

In 2008, Coonawarra showed why it is one of the great red wine producing regions of Australia, as Kym was blessed with fruit in full flavour and acid balance.

Wine

Picked on different days to allow for optimum ripening, parcels of fruit for the Mr. Riggs 2008 'Outpost' Coonawarra Cabernet were separately fermented in 7 and 8 tonne open fermenters. On-skin fermentation was completed before pressings were sent to barrel for 13-18 months to complete fermentation in a 45% new American and French oak combination.

Very proud of the second vintage of this fine addition to the Mr. Riggs portfolio, Ben notes that it is a very fragrant, aromatic, tightly structured Coonawarra Cabernet with a lovely, soft, juicy middle palate.

Technical Details

pH level:	3.49
Acid:	5.66 g/L
Alc/vol:	14.5%
Bottling date:	8th July 2009
Production:	1,574 cases
Winemaker:	Ben Riggs