

GOURMET TRAVELLER - WINE
Voted World's Best Drink Magazine
BEST OF THE BEST
Featuring: Iain Riggs, Winemaker
April Issue, 2009



BEST OF THE BEST

The best thing to drink after a solid day's tasting?

Lots of very cheap, cold beer: Pabst Blue Ribbon, Miller High Life, Schaeffer, Schmidt's and, especially, National Bohemian.

Iain Riggs
WINEMAKER

Iain Riggs is one of the Australian wine industry's greats. Chief winemaker at Brokenwood, chairman of the Sydney Royal Wine Show and trustee of the Len Evans Tutorial, Riggs is a man who gives back as much as he ever received. And he's got plenty: a long friendship with Evans has ensured Riggs has experienced more vinous legends than most could ever hope for.

The best single bottle to pass your lips?

A toss up between a 1865 Château Kirwan and a 1865 Lafite double magnum. A 1978 La Tâche and a 1944 O'Shea (can't remember the vineyard) tied for second.

The best palate you've come across?

No challengers to Len Evans. Light years ahead of anyone.

The best advice you ever received?

I actually gave it to myself as I coined the phrase: "Start as you intend to finish and finish as you started."

The best way to approach an Options game?

Play the wine not the man and your first thought is always the best.

The best wine you've made?

Even though the 1982 Hazelmere Estate Chardonnay got me the Bushing King title, I have to say the 1986 Graveyard Shiraz. If the cork holds, no reason it isn't a 50-year wine.

The best example of a variety you don't really like?

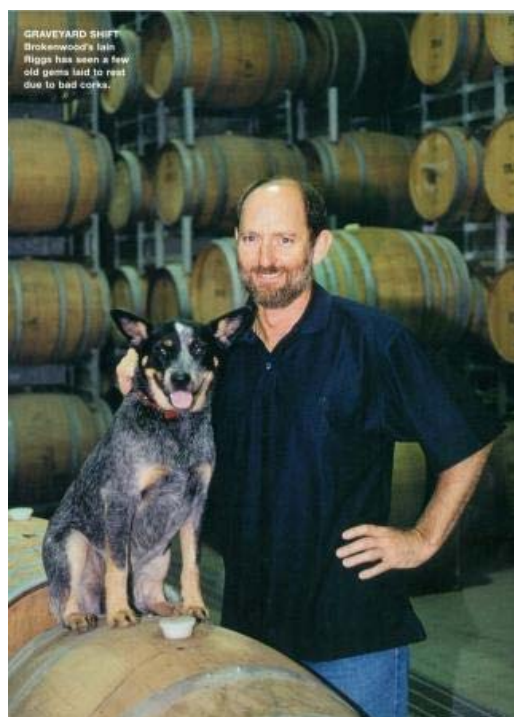
I am no fan of sauvignon blanc, but the 2008 Angullong from Orange that got two trophies at this year's Sydney wine show was well made.

The best way to cure a hangover?

Food and sleep or just keep drinking.

The best single vineyard?

Putting Graveyard to one side, the Hunter Valley has plenty: Mt Pleasant Lovedale, Tyrrell's Wines HVD and Thomas Braemore for semillon, Stevens and Tallawanta for



GRAVEYARD SHIFT
Brokenwood's Iain Riggs has seen a few old gems laid to rest due to bad corks.

shiraz. The 1972 planting of shiraz at Seville Estate in the Yarra is pretty special.

The best closure?

The perfect cork; it's just a pity it is a one in a million proposition. There is no perfect closure at present so screwcap for now.

The potentially best wine ruined by its closure?

I've seen a scary number of beautiful, and expensive, wines completely ruined by bad cork. A 1995 Domaine de la Romanée-Conti

at the Len Evans Tutorial and recently a 1938 Domaine de la Romanée-Conti at the 2008 Single Bottle Club. I had a magnum of 1955 Château Lafite for a Sydney Wine show dinner many years ago that I thought would stand me in good favour with Len Evans. Completely stuffed. ♣