

# Rickety Gate

1949 SCOTSDALE ROAD, DENMARK. 6333  
WESTERN AUSTRALIA - GREAT SOUTHERN REGION  
[www.ricketygate.com.au](http://www.ricketygate.com.au)

## 2005 SHIRAZ TASTING NOTES

### Vintage comments 2005

The 2005 season commenced with a long and warm lead up which allowed the vines the opportunity to develop a lovely canopy which provided the vines with the powerhouse to develop the necessary flavours and sugars to create this beautiful example of this wine style. Showing great intensity and providing robust flavours; an absolute necessity in any wine but particularly those intended to undergo extended bottle maturation. The warmth continued throughout January and February.

A cooling off phase in the weather during early March and then small levels of rainfall started to occur delaying harvest up to a week. Flavours held their own due to the long warm lead into the season and were able to withstand the unwanted rains and the berries were able to continue their development virtually unimpeded.

### Vinification

Fermentation in small open stainless steel fermenters for five to seven days using EC1118 yeast strain which is a neutral yeast which imparts very little flavour to the wine. Skins were lightly pressed using our traditional basket press with the pressings added back to free-run wine for settling and racking to barrel for maturation. Malolactic fermentation was induced using EQ54 and completed. The wine spent nearly one year in brand new French Dargaud & Jaegle Barriques (225lts) which added a wonderful freshness to the wine; a hallmark of the red wines from Rickety Gate.

### Tasting notes

**Nose:** The immediate impact of strong fresh berry fruit is interwoven with soft vanilla from the wines French oak maturation.

**Palate:** There is a wonderful balance between the intense dark berry fruit characters and the vanillin oak flavours obtained from 18 months maturation in French oak.

**Finish:** The wine shows good texture and structure, with the resultant mouth feel contributing to the long after taste.

**Food:** This wine and is suitable to strong flavoured meals such as game and roasted meats.

**Cellaring:** Long term bottle maturation will be beneficial and should continue to develop over the next 5 to 7 years.

Winemaker: John Wade

### Technical details

Grapes: Shiraz 100%

Harvest: 18<sup>th</sup> March  
2005

Baumé: 13.22

Alcohol: 13.5%

pH: 3.35

Free SO<sub>2</sub>: 33 ppm

### Miscellaneous

Cellaring: 5 - 7 years

Serving temp: 13 c

Cellar Door Price: \$18.00

