

Rickety Gate

DENMARK, WESTERN AUSTRALIA
GREAT SOUTHERN REGION

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2005 MERLOT 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.

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Tasting notes

Aromas of fine chocolate, ripe plums and dark fruit are superbly balanced with fresh vanilla from maturation in French oak Barriques. The palate confirms this is a fruit driven wine which is balanced beautifully with the firm but silky tannins. The finish is all berry and vanilla, long and hugely satisfying. Perfect with flavoursome dishes such as meat pastas and lamb orientated foods. Good cellaring will see optimum drinking between 5-7 years although it's providing enormous enjoyment in its youth.

Winemaker: John Wade

Technical details

Grapes: Merlot 100%
Harvest: 29/03/2005
Baumé: 12.5
Alcohol: 13.5%
pH: 3.30
Titratable acid: 7.13
Free SO₂: 34

Miscellaneous

Cellaring: 5 to 7 years
Serving temp: room temperature (19-20c)
Cellar Door Price:
\$24.00

