

Rickety Gate

SCOTSDALE ROAD, DENMARK, WESTERN AUSTRALIA
GREAT SOUTHERN REGION
www.ricketygate.com.au

2006 LATE HARVEST RIESLING TASTING NOTES

Vintage comments 2006

The 2006 season commenced with rain and overcast conditions and did not progress much after that until late in the season. The lack of sunshine did not affect the vines during this stage but it would have a negative affect on the fruit yield for the following season. The vines did develop a good solid canopy which provided the driving force to develop the necessary flavours and sugars later in the season to create the flavours achieved in the 2006 vintage. In well managed vineyards, the fruit showed intensity and strong flavours; an absolute necessity in any wine but particularly those intended to undergo extended bottle maturation.

Vinification

The grapes were then crushed, gently pressed in a tank press and the juice was "settled clear" and subsequently inoculated with a neutral yeast strain. Fermentation took 25 days at a temperature of 13 degrees which took place in stainless steel tanks. During ferment the wine was tasted daily until the desired residual sugar level was found and then the ferment was promptly stopped, fined, filtered and bottled.

Tasting notes

Nose: This elegant late harvest Riesling showcases the light perfume of ripe fruit and subtle citrus characters typical to the great southern.

Palate: Lovely citrus characters and delicious fruit sweetness that is offset by the wines crisp natural acidity.

Finish: Great length with a crisply refreshing finish.

Food: Perfect companion with strong cheeses such as Blue or Costello's as well as medium to hot curries. If you like sitting on a balcony with soft creamy cheeses like brie and camembert you have a marriage made in heaven.

Cellaring: With careful cellaring this wine will improve for quite a few years to come - "If you can wait that long".

"Enjoy now; buy more later"

Winemaker: John Wade

Technical details

Grapes: Riesling 100%
Harvest: 19th March 2005
Baumé: 12.1
Alcohol: 11.9%
pH: 3.26
Titratable acid: 7.5
Free SO₂: 32.0 mg/L

Miscellaneous

Bottled: 20 Sept 2006
Cellaring: 4 to 6 years
Serving temp: 13 c
Cellar Door Price: \$16.50

