

RicketyGate

1949 SCOTSDALE ROAD, DENMARK, WESTERN AUSTRALIA
GREAT SOUTHERN REGION
www.ricketygate.com.au

2007 RIESLING TASTING NOTES

Vintage comments 2007

Flowering and fruit set were both completed by early to mid December 2006 giving a strong indication that the oncoming vintage was going to be earlier than normal and possibly much earlier than the late 2006 vintage, which culminated in May. This is precisely what occurred with harvest commencing early in February where the same vineyards in the 06 vintage commenced in April. The mild lead up; with little or no rainfall also contributed to the early start; flavour maturity was on a good parallel with sugar development, and high acids with correspondingly low pH levels indicated a good harvest was in the offering. Early to mid March saw temperatures increase dramatically and ripening levels rocketed causing harvesting to change from its leisurely pace to around the clock. Pressure thus went directly onto the wineries ability to receive its harvest in a very short time period; the latter end of harvest saw some parcels of fruit picked at higher sugar levels than had been envisaged earlier and consequently riper flavours. Varieties that appear at this early stage to have benefited from the seasons conditions are Riesling in particular along with Merlot and Shiraz. A vintage that will more than likely be seen as a high quality year with wines having a long life.

Vinification

The fruit for this wine was machine picked in the early hours of the morning to ensure the fruit was as cool as possible then crushed and "pressed out" taking only 520 litres of free run juice utilizing a state of the art Vaslin-Bucher tank press installed at our Estate Winery for the 2006 vintage. It was then transferred to stainless steel tank where it was cold settled for 4 days and fermented at 15°C for 16 days with a Bayanus strain of yeast (L2226). It was minimally fined then bottled and sealed with a screw cap closure to ensure the wine is as we intended.

Tasting notes

Nose: Strong floral aromas with hints of lime and orange blossom in this fine Riesling.

Palate: Crisp and Flinty, with intensely concentrated citrus flavours.

Finish: The wine has a lingering persistence and lengthy after taste.

Food: Complements seafood, shellfish, white meats and Asian dishes.

Cellaring: With good cellaring this wine will live for 7 to 9 years though it is dinking wonderfully now.

Winemaker: John Wade

Technical details

Grapes: Riesling 100%

Harvest: 6th March 2007

Baumé: 12.5

Alcohol: 12.55%

pH: 3.1

Titratable acid: 8.55 g/L

Free SO₂: 38.0 mg/L

Miscellaneous

Cellaring: 7 to 9 years

Serving temp: 15 c

Cellar Door Price: \$22.50

