

Rickety Gate

DENMARK, WESTERN AUSTRALIA
GREAT SOUTHERN REGION

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2005 PREMIUM RED 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: Vibrant and crimson in colour. The wine shows lifted aromas of black currants and blackberries; subtly balanced with vanilla from the French Oak handling..

Palate: The palate displays ripe dark berries complexed by fine grained powdery tannins..

Finish: The finish is long and well balanced.

Food: Excellent with red meat dishes.

Cellaring: This wine can be enjoyed now, or with good cellaring it should reach its peak about 2012.

Winemaker: John Wade

Technical details

Grapes: Cabernet 46%, Merlot 46% & Cabernet Franc 8%

GI: Frankland

Harvest: March 2005

Alcohol: 13.5%

pH: 3.40

Titratable acid: 8.17

Free SO₂: 42

Total SO₂: 83

Malic: 0.93 g/Lt

Residual Sugar: dry

Miscellaneous

Serving temp: Room

temperature (17 Celsius)

Cellar Door Price: \$15.00

