

Rickety Gate

DENMARK, WESTERN AUSTRALIA
GREAT SOUTHERN REGION
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2004 MERLOT TASTING NOTES

Vintage comments 2004

The 2004 season commenced with a long and cool lead up which allowed the vines the opportunity to develop great intensity and provide robust flavours; an absolute necessity in any wine but particularly those intended to undergo extended bottle maturation. A warm January and February followed and the majority of vineyards thought that harvest would commence around the middle of March. What transpired over the last few years is a cooling off phase in the weather during early March and then moderate levels of rainfall started to occur delaying harvest firstly by a few days and then 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 until being hand harvested at Rickety Gate.

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. This wine spent 35 day on skins and then was lightly pressed using our traditional small basket press with the pressings added back to free-run wine for settling and racking to barrel for maturation. Malolactic fermentation was induced and stopped just prior to completion. The wine spent one year in brand new French Dargaud & Jaegle as well as a selection of Seguin Moreau Barriques (225lts) which has added a wonderful freshness to the wine which is a hallmark of the red wines from Rickety Gate.

Tasting notes

Nose: Showing aromas of fine chocolate, ripe plums and dark fruit, all superbly balanced with fresh vanilla.

Palate: Medium bodied with lovely ripe dark fruit and chocolate combined with firm silky tannins make this an extremely approachable wine.

Finish: The finish is all berry and vanilla, very long and hugely satisfying.

Food: The wine suits flavoursome dishes such as meat pastas and lamb orientated foods.

Cellaring: With good cellaring the wines optimum drinking will occur between 5-7 years although it provides enormous enjoyment in its youth

Winemaker: John Wade

Technical details

Grapes: Merlot

GI: Denmark

Harvest: 28&29th April 2004

Alcohol: 13.5%

pH: 3.47

Titratable acid: 7.35

Free SO₂: 35

Total SO₂: 83

Malic: 1.20 g/Lt

Residual Sugar: dry

Miscellaneous

Cellaring: 5 to 7

Serving temp: Room temperature (17 Celsius)

Cellar Door Price: \$24.50

