

# Rickety Gate

SCOTSDALE ROAD, DENMARK, WESTERN AUSTRALIA  
DENMARK REGION

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## 2005 UNWOODED CHARDONNAY TASTING NOTES

### Vintage comments

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

Night harvesting is practiced using the cooler temperatures to help retain the inherent fresh varietal flavours of the Chardonnay grape. The juice was separated immediately from the skins to retain the delicate aromas and fragrances; the free run juice and the pressing juice were handled separately then quickly clarified before fermentation in stainless steel tanks with specially selected yeasts. After fermentation the wine was quickly stabilized, filtered and bottled to again retain all of the freshness and vibrancy of the style.

### Tasting notes

**Nose:** A fresh bouquet of melon combined subtle perfume of tropical fruit.

**Palate:** Textured melon with plenty of chardonnay fruit showing through.

**Finish:** There is some grassiness on the finish which is soft and rounded.

**Food:** This fine wine enhances the flavours of light meats such as seasoned poultry, rabbit and lamb.

**Cellaring:** With good cellaring the wine should continue to develop over the next 5 to 7 years.

Winemaker: John Wade

### Technical details

Grapes: Chardonnay 100%

Harvest: 2005

Baumé: 13.8

Alcohol: 13.5%

pH: 3.52

Titratable acid: 6.8 g/Lt

Free SO<sub>2</sub>: 27.2 mg/L

Total SO<sub>2</sub>: 128.0 mg/L

### Miscellaneous

Cellaring: 5 - 7 years

Serving temp: 13 c

Cellar Door Price: \$18.00

