

Rickety Gate

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

2009 LATE HARVEST RIESLING TASTING NOTES

Vintage comments 2009

The winter leading up to budburst prior to the 2009 harvest was long and cold; a welcome change to the previous few vintages. Correspondingly the flowering and consequent fruit set was partially delayed till January 2009. No problems were experienced due to the delay and a medium to low crop level was anticipated. The weather remained cool and the Great Southern never experienced the heat wave that resulted in other states. Flavours were obvious at early sugar levels and it was not necessary to harvest at elevated sugar levels which in turn resulted in fine and elegant wine styles. Varietal flavours and red colours were intense and of great depth. Wines from the 2009 vintage look to have great promise and longevity.

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 (L2226). Fermentation took 37 days at a temperature of 15 degrees and took place in stainless steel tanks. During ferment the wine was tasted daily until the desired residual sugar level was found then the ferment was promptly stopped, fined, filtered and bottled on the 1st July 2009.

Tasting notes

Nose: This elegant wine showcases a light perfume of ripe fruit and subtle citrus characters.

Palate: It's delicious fruit sweetness is offset by the wines crisp natural acidity.

Finish: This wine has great length and a relatively dry finish for this style.

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; get some more later"

Winemaker: John Wade

Technical details

Grapes: Riesling 100%

Harvest: 19 March 2009

Baumé: 11.0

Alcohol: 11.7%

pH: 3.10

Titratable acid: 7.50

Free SO₂: 30.0 mg/L

Miscellaneous

Bottled: 1st August 2009

Cellaring: 4 to 6 years

Serving temp: 11 c

Cellar Door Price: \$16.50

