

Rickety Gate

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

2008 LATE HARVEST RIESLING TASTING NOTES

Vintage comments 2008

The lead into the 2008 harvest was a bit confusing; Budburst which “normally” occurs in late August to early September took effect in late July in what was a rather warm and dry June to August period. This immediately gave the impression that we were in for a second early harvest in a row. September and early October then turned very cold and wet leaving growers wondering if Mother Nature was trying to correct what had happened earlier. Vine growth was quite even across most varieties especially in cane pruned vines; good inflorescences indicated that there was to be good levels of fruit available. January and February were both pleasant and warm. Harvesting was underway by the last day of February. This trouble free and quick ripening period has contributed to what will be remembered as one of the better vintages in the great southern. Intense flavour and colour in the reds and wonderful balance of flavour in the whites. Certainly a vintage you can consume early as well as bottle maturing for many years to come.

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 31st July 2008.

Tasting notes

Nose: This elegant late harvest Riesling showcases the light perfume of ripe fruit and subtle citrus characters typical to the great southern.

Palate: Lovely citrus characters and delicious fruit sweetness that is offset by the wines crisp natural acidity.

Finish: Great length with a crisply refreshing finish.

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: 12 March 2008
Baumé: 10.2
Alcohol: 11.7%
pH: 3.21
Titratable acid: 7.55
Free SO₂: 36.8 mg/L

Miscellaneous

Bottled: 31st July 2008
Cellaring: 4 to 6 years
Serving temp: 11 c
Cellar Door Price: \$16.50

