

# RicketyGate

1949 SCOTSDALE ROAD, DENMARK, WESTERN AUSTRALIA  
GREAT SOUTHERN REGION  
[www.ricketygate.com.au](http://www.ricketygate.com.au)

## 2008 SAUVIGNON BLANC 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

Night harvesting was selected to use the cooler temperatures to help retain the inherent fresh varietal flavours of this Sauvignon Blanc 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 a specially selected yeast strain. After fermentation the wine was cold stabilized, filtered and bottled to again retain all of the freshness and vibrancy of the style.

### Tasting notes

**Nose:** This wine displays lifted aromatics reminiscent of tropical fruit and lychees

**Palate:** The palate is well balanced and shows the complex flavours of this popular variety.

**Finish:** The excellent structure and pleasing fruit sweetness of the tropical fruit characters provides enormous enjoyment.

**Food:** Well suited to vegetarian foods.

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

Winemaker: John Wade

### Technical details

Grapes: Sauvignon Blanc 100%

Harvest: 11 March 2008

Baumé: 12.9

Alcohol: 12.5%

pH: 3.3

Titratable acid: 7.77 g/Lt

Free SO<sub>2</sub>: 24 mg/L (at bottling)

Bottling: 5th Sept 2008

Miscellaneous

Cellaring: 5 - 7 years

Serving temp: 13 c

Cellar Door Price: \$20.00