

# RicketyGate

1949 SCOTSDALE ROAD, DENMARK,  
WESTERN AUSTRALIA - GREAT SOUTHERN REGION  
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## 2007 PREMIUM WHITE TASTING NOTES

### Vintage comments 2007

Flowering and fruit set were both completed by early to mid December 2006 giving a strong indication that the oncoming vintage was going to be earlier than normal and possibly much earlier than the late 2006 vintage, which culminated in May. This is precisely what occurred with harvest commencing early in February where the same vineyards in the 06 vintage commenced in April. The mild lead up; with little or no rainfall also contributed to the early start; flavour maturity was on a good parallel with sugar development, and high acids with correspondingly low pH levels indicated a good harvest was in the offering. Early to mid March saw temperatures increase dramatically and ripening levels rocketed causing harvesting to change from its leisurely pace to around the clock. Pressure thus went directly onto the wineries ability to receive its harvest in a very short time period; the latter end of harvest saw some parcels of fruit picked at higher sugar levels than had been envisaged earlier and consequently riper flavours. Varieties that appear at this early stage to have benefited from the seasons conditions are Riesling in particular along with Merlot and Shiraz. A vintage which will more than likely be seen as a high quality year with wines having a long life.

### 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. Fermentation took 16 days at a temperature of 14 degrees which took place in stainless steel tanks. A Bayanus strain of yeast (EC1118) which contributes very little flavour to the wine was used. Once completed the wine was minimally fined, filtered and bottled using screw type cap which we believe is a necessity to ensure consistent quality.

### Tasting notes

**Colour:** A Vibrant pale green colour with slight hints of Gold

**Nose:** Strongly lychee and gooseberry in character due to the large influence of Sauvignon Blanc in the blend: the fresh melon aromas of Chardonnay and the citrus perfume of a small addition of Riesling are further complexing - a quite lifted and fruit driven wine style

**Palate:** The freshness of this wine is immediately evident by the strong fruit flavours that fill the mouth. Dry, balanced and textured, the palate shows all the varietal characters of the different varieties used in its production...

**Finish:** Clean and fresh with a long flavoured finish

**Food:** The wine complements light flavoured dishes and should be enjoyed on a fine summer's day.

**Cellaring:** The expected longevity of this wine is around 3-5 years.

Winemaker: John Wade

### Technical details

Grapes: Unoaked Chardonnay	50%
Sauvignon Blanc	25%
Semillon	20%
Riesling	5%

Harvest: March 2007

Baumé: 12.4 (Average)

Alc/Vol: 13.5%

pH: 3.30

Titrateable acid: 6.78

Free SO<sub>2</sub>: 38.4 mg/L

Miscellaneous

Bottled: 29<sup>th</sup> June 2007

Cellaring: 3 to 4 years

Std Drinks: 8.0

Serving temp: 13 c

Cellar Door Price: \$15.00