

# Rickety Gate

DENMARK, WESTERN AUSTRALIA  
GREAT SOUTHERN REGION

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## 2006 SHIRAZ TASTING NOTES

### Vintage comments

The 2006 season commenced with rain and overcast conditions and did not progress much after that until late in the season. The lack of sunshine did not affect the vines during this stage but it would have a negative affect on the fruit yield for the following season. The vines did develop a good solid canopy which provided the driving force to develop the necessary flavours and sugars later in the season to create the flavours achieved in the 2006 vintage. In well managed vineyards, the fruit showed intensity and strong flavours; an absolute necessity in any wine but particularly those intended to undergo extended bottle maturation.

### Vinification

Fermentation in small open top stainless steel fermenters for ten days using the bayanus yeast strain (*Prisse de Mousse*) which is a neutral yeast which imparts little flavor to the wine. The wine was given a further 30 days contact with the skins and then was lightly pressed using our traditional basket press with all the pressings added back to free-run wine for settling and racking to barrel and subsequent maturation. Malolactic fermentation was induced and completed. The wine spent just over one year in mainly new French medium toast Barriques (225lts) made from fine grain oak from the Alier Forest which has added a delightful freshness to the wine which is a hallmark of the red wines from Rickety Gate.

### Tasting notes

**Colour:** Displays vibrant purple colours

**Nose:** Strong aromas of raspberries and eloquent vanilla.

**Palate:** raspberries which are in superb balance with the soft vanilla flavours derived from the wine's maturation in specially selected French Oak Barriques.

**Finish:** these characters are further complexed by the silky fine grained tannins which enhance the palate and contribute to the long, well balanced finish.

**Winemaker:** John Wade

### Technical details

Grapes: Shiraz 100%

Harvest: 23/04/2006

Baumé: 12.7

Alcohol: 13.0%

pH: 3.39

Titratable acid: 7.01

Free SO<sub>2</sub>: 36.8

### Miscellaneous

Cellaring: 5 to 7 years

Serving temp: 15

Cellar Door Price: \$24.00