

# Rickety Gate

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

## 2006 PREMIUM WHITE TASTING NOTES

### Vintage comments 2006

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

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: Sauvignon Blanc 59.6%

Chardonnay 31.6% / Riesling 8.4%

Harvest: 16<sup>th</sup> April 2006

Baumé: 12.25

Alc/Vol: 13.5% / pH: 3.33

Titratable acid: 8.25

Free SO<sub>2</sub>: 30.4 mg/L

### Miscellaneous

Bottled: 20<sup>th</sup> September 2006

Cellaring: 3 to 4 years

Std Drinks: 8.0

Serving temp: 13 c

Cellar Door Price: \$15.00