

RicketyGate

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

2006 RIESLING 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 fruit for this wine was machine picked in the early hours of the morning to ensure the fruit was as cool as possible then crushed and "pressed out" taking only 520 litres of free run juice utilizing a state of the art Vaslin-Bucher tank press installed at our Estate Winery for the 2006 vintage. It was then transferred to stainless steel tank where it was cold settled for 4 days and fermented at 15°C for 16 days with a Bayanus strain of yeast (EC1118) which contributes very little flavour to the wine. It was minimally fined then bottled and sealed with a screw cap closure to ensure the wine is as we intended.

Tasting notes

Nose: Strong floral aromas with hints of lime and orange blossom in this fine Riesling.

Palate: Crisp and Flinty, with intensely concentrated citrus flavours.

Finish: The wine has a lingering persistence and lengthly after taste.

Food: Complements seafood, shellfish, white meats and Asian dishes.

Cellaring: With good cellaring this wine will live for 7 to 9 years though it is dinking wonderfully now.

Winemaker: John Wade

Technical details

Grapes: Riesling 100%

Harvest: 30th March 2006

Baumé: 12.1

Alcohol: 12.3%

pH: 3.14

Titratable acid: 7.13 g/L

Free SO₂: 33.6 mg/L

Miscellaneous

Cellaring: 7 to 9 years

Serving temp: 15 c

Cellar Door Price: \$22.50

