

RicketyGate

DENMARK, WESTERN AUSTRALIA
GREAT SOUTHERN REGION

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2007 SAUVIGNON BLANC 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. The varieties that benefited from the seasons conditions are Riesling in particular along with Merlot and Shiraz. The 2007 vintage will more than likely be seen as a high quality year with wines having a long life.

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: 26 Feb 2007

Baumé: 12.5

Alcohol: 12.5%

pH: 3.25

Titratable acid: 7.35 g/L†

Free SO₂: 33.6 mg/L (at bottling)

Bottling: 2 July 2007

Miscellaneous

Cellaring: 5 - 7 years

Serving temp: 13 c

Cellar Door Price: \$20.00