

RicketyGate

1949 SCOTSDALE ROAD, DENMARK, WESTERN AUSTRALIA
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2007 UNOAKED CHARDONNAY 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.

Vinification

Night harvesting is practiced using the cooler temperatures to help retain the inherent fresh varietal flavours of the Chardonnay 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 specially selected yeasts. After fermentation the wine was quickly stabilized, filtered and bottled to again retain all of the freshness and vibrancy of the style.

Tasting notes

Nose: A fresh bouquet of melon combined subtle perfume of tropical fruit.

Palate: Textured honeydew melon with hints of grapefruit showing through.

Finish: There is some grassiness on the finish which is soft, round and very clean.

Food: This fine wine enhances the flavours of light meats such as seasoned poultry, rabbit and lamb.

Cellaring: With good cellaring the wine should continue to develop over the next 5 to 7 years.

Winemaker: John Wade

Technical details

Grapes: Chardonnay 100%
Harvest: 13th March 2007
Baumé: 13.8
Alcohol: 13.5%
pH: 3.28
Titratable acid: 7.35 g/Lt
Free SO₂: 32 ppm

Miscellaneous

Bottled: 2nd July 2007
Cellaring: 5 - 7 years
Serving temp: 14 c
Cellar Door Price: \$18.00

