

T'GALLANT

T'Gallant is the sailor's abbreviation of topgallant, the top sail of square-rigger sailing ships. It connotes the peak, the best, the epitome. T'Gallant's winemaking philosophy is the same. Winemaker Kevin McCarthy is driven by an extraordinary commitment to quality. European winemaking techniques and philosophies have influenced Kevin's approach and the results can be seen in the glass.

The 2006 Pinot Noirs from T'Gallant truly sing the Pinot Noir song, with the purity and intensity that adds a deeper chord to this already aromatic variety. The perfume is exquisite, reflecting the perfect conditions of the vintage, leading to a palate with a real tannin structure and great length.

T'Gallant Cyrano Pinot Noir 2006

Viticulture

A very warm start to the season lead to early budburst and flowering. Good rains during spring continued during the start of summer. Post Christmas temperatures cooled down significantly which slowed the ripening rate although in general harvest was two weeks early. Disease pressure had been a concern due to early humidity but fortunately it did not create any significant problems.

2006 was a very special vintage for Mornington Peninsula Pinot Noir and could be considered in the top two or three vintages for the variety in the region since 1988... possibly even the best! The crops were in perfect balance as a result of the vintage's extraordinary and glorious ripening conditions from start to finish.

Viniculture

Kevin says the 2006 Cyrano, "is a freak wine from a freak vintage! It's in your face Pinot Noir which is big and generous in the glass. There's excellent depth of flavour and it just keeps on giving." Kevin was able to sort and pick the absolute best fruit starting from a very high base with the quality of the 2006 vintage. Matured for 18 months in oak, the integration is spot on, giving the succulent Pinot Noir fruit the spot light.

Suggested Food

With such intensity, this wine can handle heavier red meats - pink lamb cutlets, venison or game such as goat sausages. Don't forget traditional Pinot dishes such as Peking duck or veal.

Cellaring

Enjoy over the next two to five years.

Technical Analysis

Harvest Date:

pH: 3.51

Acidity: 5.9 g/L

Alcohol: 14%

Residual Sugar: g/L

Bottling Date:

