

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 and the results can be seen in the glass.

T'Gallant makes Australia's benchmark Pinot Grigio, utilizing the passion and body of knowledge developed by our winemakers and viticulturalists since the first plantings in 1989. Winemaker Kevin McCarthy is particularly choosy with his vineyard selection for the T'Gallant Grace Pinot Grigio. There is only a tiny window of opportunity to pick the fruit at the right time to produce this crisp clean Italian style of the variety.

Soft and pale straw in the glass, there are lovely mineral aromas with richer honeysuckle elements creeping in. The palate is true to the Grigio style, with pear fruit and Fuji apple sitting alongside citrus rind zestiness that trails on the finish.

T'Gallant Grace Pinot Grigio 2008

Viticulture

After the frost and drought affected 2007 vintage, 2008 on the Peninsula bounced back with a moderate spring and a warm, dry summer. February was cool though, allowing even and gentle ripening conditions - perfect for generating colour and flavour while retaining balanced acidity. Mid March saw quite a massive heat spike but fruit picked before the heat arrived at the winery in pristine condition.

Viniculture

Picked at the optimal level where the fruit flavours have reached the right levels for this style of Pinot Grigio, the fruit also retained the right level of natural acidity that contributes to this wine's long and clean finish.

In the winery the wine was left to its own devices without any human intervention getting in the way of this wine's fruit purity. Wild yeasts kicked off fermentation and fermented to dryness. Once the wine was settled, it was bottled to retain those fresh fruit characters.

Suggested Food

A delight to partner with Asian inspired dishes, such as Vietnamese cold rolls or Sushi rolls.

Cellaring

Drink within one to two years of release to enjoy this wine's zesty acidity and focussed fruit flavour.

Technical Analysis

Harvest Date: Late February - early March.
pH: 3.35
Acidity: 5.1 g/L
Alcohol: 12.5%
Residual Sugar: 1.2 g/L
Bottling Date: September 2008

