

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 Imogen Pinot Gris 2008

The 2008 T'Gallant Imogen Pinot Gris is a generous and weighty Pinot Gris, potent and true to style. The nose is ripe and very complex with floral notes and touches of tropical fruit. The palate is succulent, generous with great weight and richness.

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. The heatwave in March that affected much of Australia wasn't a problem on the Peninsula, which was tempered by its local maritime climate.

Viniculture

The juice was perfect and was pressed right out with no fining. A wild ferment was allowed with no yeast added. Vineyard parcels were kept separate. Once fermentation was complete, the wines were carefully blended and the finished wine was bottled unfiltered nor fined. Time on lees added to the wine's texture and complexity.

Suggested Food

The perfect match with roasted quail and a side salad of parmesan, pear and rocket. Imogen also works well with crispy skin Vietnamese pork belly.

Cellaring

Can be cellared for up to four years, which will introduce mushroom and honey aromas with subtle nutty flavours on the palate.

Technical Analysis

Harvest Date: Mid to late March.

pH: 3.55

Acidity: 5.5 g/L

Alcohol: 14.5%

Residual Sugar: 1.2 g/L

Bottling Date: October 2008

