

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. Our Chief Winemaker Kevin McCarthy is driven by an extraordinary commitment to quality. The very best European winemaking techniques and philosophies have been applied and the results can be seen in the glass.

T'Gallant Juliet Pinot Grigio 2008

T'Gallant's expertise in crafting Pinot Grigio, developed during the years of working with the variety, has perfectly placed the winemakers to create Juliet, Australia's first good-value, yet high quality Pinot Grigio. Juliet has scents of honey, pear and salt air. You can taste the ripe fruit. Juliet has a decadently full palate, savoury notes, soft acid, and a long deliciously ripe finish.

Viticulture

T'Gallant harvested Pinot Grigio from Murray Darling, Strathbogie and Riverina regions for the Juliet Pinot Grigio. Drought conditions resulted in average yields for white varieties in 2008. Spring was frost free while summer was moderate. An unseasonably cool February allowed optimum ripening conditions for maximum flavour intensity while the cool nights provided acid retention. Early March saw one of the longest heat waves in Australian history but fruit picked before then arrived at the winery in pristine condition. A remarkable vintage in what was a terribly challenging climatic year.

Viniculture

Juliet Pinot Grigio was whole bunch pressed to capture the pale green juice. The winemaking was delicate and minimal, without adding any acid or wood maturation to ensure freshness and softness on the palate. The wine was fermented at 15-20 degrees C, then racked and filtered into bottle.

Suggested Food

Enjoy with savoury Italian style food or on its own.

Cellaring

Best drunk as a young wine to enjoy its savoury vitality.

Technical Analysis

Harvest Date: February 2008

pH: 3.32

Acidity: 6.33 g/L

Alcohol: 12.0%

Residual Sugar: 2.2 g/L

Bottling Date: July 2008

