

# 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 Juliet Pinot Noir 2008

The wine shows heady cherry fruit on the nose with spice and macerated plum aromas. The palate follows the theme with fresh strawberry and raspberry fruit flavours, with a soft and fleshy mouthfeel, finishing with tight acidity.

### Viticulture

The fruit was sourced from Yarra Valley and Mornington vineyards - regions known for the production of quality cool climate Pinot Noir. Winemaker Kevin McCarthy looks for Pinot Noir parcels with soft, elegant characters, which these regions are renowned for producing. It's the type of fruit necessary to make this juicy, vibrant style of Pinot Noir.

The growing season began well, as winter rainfall had provided some moisture to the soil. Well below average spring rainfall caused considerable concern for the up and coming growing season. Fortunately, late spring and early summer rains fell just at the right time, particularly as fruit set and crops were above average. A cool February allowed even ripening with good acid retention. The timing of a blistering heatwave in March made conditions extremely difficult. However, fruit picked before the heatwave arrived at the winery with excellent sugar and acid balance, with ripe, varietal fruit flavours.

### Viniculture

The individual vineyards were harvested and kept separate throughout processing. The stems were removed before crushing, to ensure that stem tannins were not transferred to the finished wine. The fruit was gently crushed, leaving some whole berries, before being cooled and put into open vat fermenters.

After fermentation was complete, the wine was settled in stainless steel for four months without oak influence, to retain the wines fresh fruit character.

### Suggested Food

Enjoy the Juliet Pinot Noir with simple Mediterranean dishes.

### Cellaring

Enjoy now or during the next two years.

### Technical Analysis

Harvest Date: March 2008  
pH: 3.55  
Acidity: 6.22 g/L  
Alcohol: 13.5%  
Residual Sugar: 1,2 g/L  
Bottling Date: August 2008

