

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. The very best European winemaking techniques and philosophies have been applied and it shows in the glass.

T'Gallant Juliet Sauvignon Blanc Chenin Blanc 2008

A vibrant pale straw in the glass, the Juliet Sauvignon Blanc Chenin Blanc has a fresh nose of apples and pear, with riper tropical pineapple notes making an appearance. The palate remains tight and walks the fine line of retaining racy, zippy acidity while still delivering ripe fruit flavour. In typical Kevin McCarthy fashion, texture, length, structure and acidity are of most concern - and the right flavours will follow.

Viticulture

Sourced from the Strathbogie Ranges and Barooga in Victoria, and from the Barossa Valley in South Australia.

While 2008 will be remembered for heatwave conditions in March, it will still go down as one of the best white vintages in the last decade. Drought conditions continued throughout 2007, leading to low yields of intense fruit in 2008. January and February were mild to warm, allowing even ripening to produce excellent fruit intensity, while retaining excellent balanced natural acidity. Fruit was picked early, taking place late in February and early March before rising temperatures could affect the crop. The result for those who picked before the heat is extremely favourable - with excellent fruit definition and crisp acidity.

Viniculture

Picked at the optimum level to capture ripe fruit flavour and crisp acidity, the wine went through a controlled cool ferment to retain its fresh fruit characters. The wine was cold settled and bottled immediately after blending, without any oak influence.

Suggested Food

A great aperitif by itself or serve with Asian inspired dishes.

Cellaring

Best enjoyed young and fresh.

Technical Analysis

Harvest Date: February - March 2008

pH: 3.40

Acidity: 5.70 g/L

Alcohol: 12.50%

Residual Sugar: 2.9 g/L

Bottling Date: August 2008

