

# 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 Lot 2 Chardonnay 2007

The 2007 T'Gallant Lot 2 Chardonnay is light straw in colour with a complex nose showing pure, lifted and dynamic fruit flavours. The lees complexity adds greatly to the bouquet with struck match and flint notes leading to beautiful nutty notes of cashew and hazelnut. The palate shows an exceptional acid backbone which supports the classic Peninsula Chardonnay length of flavour. The fruit from the Brickenden Vineyard shows subtlety and restraint of flavour which makes for a stylish and intriguing wine that is the perfect foil to fine foods.

### Viticulture

The fruit for this wine was sourced from the Brickenden Vineyard - one of the Mornington Peninsula's most picturesque sites enjoying the afternoon sun on its gently undulating slopes. The soils of this site are sandy loams over limestone bedrock, perfect for growing premium Chardonnay. The vines, the P58 Chardonnay clone, are between 10-15 years old and provide fruit with mature, complex flavours.

The 2006/2007 growing season followed a very dry winter and started with an early bud burst. A cool spring in October and November resulted in a smaller fruit set which ultimately resulted in reduced yields. Some rain in January and February helped vines to be in good condition for harvest. Overall fruit quality was good with the smaller berries lending intense fruit flavours. Winemaker Kevin McCarthy says the 2007 vintage was a 'freak' vintage on the Mornington Peninsula where everything aligned to produce a perfect set of fruit.

### Viniculture

In February 2004 T'Gallant purchased two Foudres, or 2700 litre French oak vats, which allow the wine to breathe without imparting strong oak flavours. Already very popular with the winemakers, these vats are now perfectly seasoned and provides the ideal maturation vessels for the T'Gallant Lot 2 Chardonnay, allowing the vineyard pedigree and quality of the vintage to shine through. The wine underwent malolactic fermentation and was matured on lees, adding great complexity.

### Suggested Food

Perfect with subtle, fresh seafood dishes; whitebait, calamari or simply grilled whiting or snapper.

### Cellaring

Charming and restrained now, this wine will develop great complexity and depth of flavour over the next 5 - 8 years.

### Technical Analysis

Harvest Date: March 2007  
pH: 3.38  
Acidity: 6.11 g/L  
Alcohol: 13.0%  
Residual Sugar: 2.2 g/L  
Bottling Date: June 2008

