

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 Ophelia Sparkling Pinot Noir Chardonnay 2005

Excellent bright colours of pale straw with green edges. The nose carries strong, bready notes from the yeast autolysis with aromas of red fruits from the Pinot. The palate is intensely flavoured yet elegant. The yeast influences are again obvious on the palate with fruit richness from the Pinot and finesse from the Chardonnay. The wine has great structure, length and balance.

Viticulture

The 2005 vintage was of consistent good quality across all regions. Favourable seasonal conditions - particularly mild temperatures with few sustained hot periods, and moderate and generally well timed rainfall - resulted in good quality and steady ripening of fruit, with full varietal characters being developed.

Viniculture

The base wines are made from a mix of crushed and whole bunch pressed fruit of varieties Pinot Noir, Chardonnay and Pinot Meunier. Fruit is selected from premium sparkling regions throughout Australia from targeted vineyards with grapes grown exclusively for sparkling production. All base wines are put through a complete malolactic fermentation to build palate structure and add complexity without aiming for any malolactic flavours.

The base wines are from the 2005 vintage with various batches put into tirage between late 2005 and mid 2006. It has spent more than 30 months on lees, before being decanted in February 2009. Wines are decanted when the characters of yeast autolysis and maturation are in balance with fruit flavour and structure.

Pinot Noir 59%, Chardonnay 35%, Pinot Meunier 7%.

Suggested Food

Ideal as an aperitif and hors d'oeuvres with enough palate weight to go well with lighter, fish, chicken and veal dishes.

Cellaring

To 2010

Technical Analysis

Harvest Date: Early March.

pH: 3.0

Acidity: 7.0 g/L

Alcohol: 12.0%

Residual Sugar: 2.5 g/L

Bottling Date: February 2009

