

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 winemaker, Kevin McCarthy, is driven by an extraordinary commitment to quality. European winemaking techniques and philosophies have influenced Kevin's approach and the results can be seen in the glass.

The 2007 T'Gallant Romeo Mornington Peninsula Red Wine is a supple, medium bodied wine created primarily from Pinot Noir and Sangiovese with a touch of Shiraz. Expressive of the Mornington Peninsula's cool climate, Romeo isn't as light as a Rose nor does it have the weight of a heavy red. It's made in a style that makes it perfect to enjoy over an extended lunch.

T'Gallant Romeo 2007

Viticulture

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 has been good with the smaller berries leading to intense fruit flavours.

Kevin McCarthy's approach had a profound effect on viticulture on the Mornington Peninsula when he settled there in the late 1980s. He placed a strong focus on the vineyard, knowing this was the key to making the best wine possible. In order to find the desired quality, the team contracted many vignerons to grow grapes on the Peninsula, as well as giving them the direction required to produce the style Kevin was looking for.

Viniculture

A blend of Sangiovese, Shiraz and Pinot Noir, the Romeo also gets a dash of top-shelf Rutherglen Muscat to add some intrigue. It really adds on the nose with some floral tea notes and the right touch of sweetness on the palate. On the palate it's fruit driven and clean. The Sangiovese component is all black cherries while Shiraz contributes more red fruit character, while Pinot Noir kicks in with perfume on the nose and succulence on the palate. The blend combines to provide a long and smooth palate with plenty of juicy, succulent fruit with supple tannins.

Suggested Food

Designed for the long lunch, try the Romeo with suckling pork with a barbeque plum dipping sauce. Alternatively, it's great for grazing over an antipasto platter or with tapas.

Cellaring

Drink on release when it's young and fresh.

Technical Analysis

Harvest Date:

pH: 3.67

Acidity: 5.5 g/L

Alcohol: 13.5%

Residual Sugar: g/L

Bottling Date:

