

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.

The T'Gallant Tribute Pinot Gris is modelled on the richer, riper styles of Alsace, as opposed to the finer, leaner styles the Italians prefer with their Pinot Grigio. Tribute therefore has excellent weight and texture while still maintaining an excellent structure hanging onto a strong backbone of acidity.

T'Gallant Tribute Pinot Gris 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 was good with the smaller berries lending intense fruit flavours. The majority of the fruit was sourced from T'Gallant's West Block Vineyard, with the remainder from the McCabe vineyard - one of the oldest Pinot Gris vineyards on the Peninsula as well as two uber cool Mornington sites that work symbiotically with Pinot Gris.

Viniculture

Picked at the end of harvest, the juice was in perfect condition and was pressed right out without the need for any fining agents. The juice was left to its own devices without any added yeast, allowing wild fermentation to take place.

A super ripe and powerful Pinot Gris nose, there are more delicate floral notes with summer grass. Not a one dimensional nose with one obvious character, instead its complex and alluring nose demands attention in order to discover its finer intricacies. The palate follows with decadance and opulence. There's plenty of weight and rich velvet texture making it true to form. The succulent fruit is powerful and generous from the start to it lingering finish - both in flavour and in physical presence.

Suggested Food

In winter - bratwurst with Dijon mustard, caramalised onions and traditional creamy mash. In summer - oven roasted blue eye fillet with a pesto crust, topped with a tomato, onion and basil salsa.

Cellaring

Drink within three to four years from vintage.

Technical Analysis

Harvest Date:

pH: 3.49

Acidity: 5.4 g/L

Alcohol: 14.5%

Residual Sugar: 5.0 g/L

Bottling Date:

