

# 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's approach and the results can be seen in the glass.

The 2006 T'Gallant Volante Mornington Peninsula White Wine is an aromatic, textural wine constructed from equal parts of Chardonnay, Pinot Grigio and Viognier. Drawing on the strengths of each variety, Volante relies on fruit intensity and weight to add to its depth and complexity, without the influence of oak.

## T'Gallant Volante 2006

### Viticulture

A very warm start to the season lead to early budburst and flowering. Good rains during spring continued during the start of summer. Post Christmas temperatures cooled down significantly which slowed the ripening rate although in general harvest was two weeks early. Disease pressure had been a concern due to early humidity but fortunately it did not create any significant problems. The quality in both red and white grapes was extremely good - for the fourth year in a row. Yields were less than average in red and average in white varieties.

T'Gallant Winemaker 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.

### Viniculture

Sourced from a single vineyard in Flinders on the Mornington Peninsula, the fruit is picked in the 'ripe' spectrum to steer clear of any 'austere' acidity, while packing plenty of fruit weight and power on the palate. Ripe, big and rich in the mouth, the wine relies on the fruit to provide its intensity without the necessity of oak to boost palate richness.

Chardonnay provides plenty of peach and melon fruit, with a touch of the tropics creeping in, Pinot Gris gives texture with wild honey aromas, while Viognier also contributes to the wine's viscosity and adds lovely floral aromatics. While there is power and richness on the palate - there is no malolactic fermentation. All of the wine's opulence comes from the vineyard.

### Suggested Food

Spicy Thai - Green chicken curry. The richness and fruit sweetness on the palate is a great foil that neutralises chilli and spice.

### Cellaring

Drink within one to two years of vintage.

### Technical Analysis

Harvest Date:

pH: 3.32

Acidity: 5.15 g/L

Alcohol: 14%

Residual Sugar: 0.6 g/L

Bottling Date:

