

T'GALLANT

When Winemaker Kevin McCarthy returned from Europe he was determined to create wines which were reflective of the spectrum of "Pinot G" styles. Cape Schanck is a cool climate Pinot Grigio, reflective of the maritime influence of the Mornington Peninsula grape growing region.

The Cape Schanck Pinot Grigio features the "Pinot G Style Spectrum" on the back label, indicating the wine is crisp in style.

Pale straw with green hues in the glass, this Pinot Grigio shows aromas of Nashi pears and candied citrus characters with hints of roasted hazelnut. The generous palate offers pears and citrus fruits supported by a textural element reminiscent of almond meal and marzipan. The rich fruit flavours are balanced by a crisp acidity which gives the wine a lingering finish.

T'Gallant Cape Schanck Pinot Grigio 2013

Viticulture

The 2013 Vintage in Southern Victoria was characterised by excellent conditions until a heat wave during harvest really ramped up without any rain. Overall the conditions produced Pinot Gris fruit with crisp varietal flavours and striking acid.

Viniculture

Picked at the optimal level where the fruit flavours have reached the right levels for this style of Pinot Grigio, the fruit also retained the right level of natural acidity that contributes to this wine's long and clean finish.

The wine enjoyed a temperature controlled fermentation in stainless steel to preserve the wine's fruit purity.

Suggested Food

A delight to partner with fresh seafood - perhaps lightly fried calamari. This wine also goes well with Asian inspired dishes, such as Vietnamese cold rolls or Sushi rolls.

Cellaring

Drink within one to two years of release to enjoy this wine's zesty acidity and focussed fruit flavour.

Technical Analysis

Harvest Date: Late February 2013
pH: 3.1
Acidity: 6.4 g/L
Alcohol: 11.5%
Residual Sugar: 3.5 g/L

