

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 Chief Winemaker Kevin McCarthy is driven by an extraordinary commitment to quality. The very best European winemaking techniques and philosophies have been applied and the results can be seen in the glass.

T'Gallant Juliet Pinot Grigio 2009

T'Gallant's expertise in crafting Pinot Grigio in the early 1990s has made the winery and Kevin McCarthy a pioneer of the variety. With Juliet, Kevin and the winemaking team aim to create a high quality Pinot Grigio offering freshness, varietal fruit character and a deliciously lip-smacking wine that offers remarkable value. Indulge in Juliet Pinot Grigio's floral and musk aromatics, with orchard fruits of freshly cut Fuji Apple and Nashi pear. Clean and crisp with brisk acidity, Juliet has a delicate palate with remarkable length.

Viticulture

T'Gallant harvested Pinot Grigio from Barooga on the Murray River (40kms west of Rutherglen) as well as from Mornington Peninsula for the 2009 Juliet Pinot Grigio. Below average winter rainfall was followed by a relatively warm and dry spring, which ended with a cool and damp November and December, increasing sub-soil moisture. Warm summer conditions brought on an early vintage which was not dissimilar to 2008.

Viniculture

Juliet Pinot Grigio was whole bunch pressed to capture the variety's pale green juice and delicate fruit flavours. Winemaking intervention was minimal, without any wood maturation to ensure freshness on the palate. The wine was fermented at 15-20 degrees C, cold stabilised, then racked and filtered into bottle.

Suggested Food

Enjoy with savoury Italian style food or on its own.

Cellaring

Best drunk as a young wine to enjoy its fresh fruit vitality.

Technical Analysis

Harvest Date: February 2009

pH: 3.45

Acidity: 5.4 g/L

Alcohol: 11.0%

Residual Sugar: 0.5 g/L

Bottling Date: July 2009

