

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

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

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.

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 to drink as a young wine to enjoy its fresh fruit vitality.

Technical Analysis

Harvest Date: January to February 2010

pH: 3.46

Acidity: 5.3 g/L

Alcohol: 12.6%

Residual Sugar: 1.0 g/L

Bottling Date: November 2010

