

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.

T'Gallant Juliet Pinot Noir 2010

This wine has an elegantly poised aromatic profile of spicey glazed cherries and underlying floral lift. Complex evolution of flavour with some herbal tones lead into a fuller red fruit spectrum with plump plummy tones in the mid-palate. The palate has a long finish with full fleshy fruit flavours complementing the fine tannins.

Viticulture

The fruit was sourced from Mornington and Henty vineyards - these regions are known for the production of quality cool climate Pinot Noir. Winemaker Kevin McCarthy looks for Pinot Noir parcels with soft, elegant characters, which this region is renowned for producing. It's the type of fruit necessary to make this juicy, vibrant style of Pinot Noir.

These vineyards experienced good rains in 2009 / 2010 then an unusually dry and warm spring period over flowering that provided an excellent set. At the beginning of harvest the weather was good, with mild conditions providing Pinot Noir the opportunity to ripen with balanced ripe fruit flavours and fresh acidity.

Viniculture

The individual vineyards were harvested and kept separate throughout processing. The stems were removed before crushing, to ensure that stem tannins were not transferred to the finished wine. The fruit was gently crushed, leaving some whole berries, before being cooled and put into open vat fermenters.

After fermentation was complete, selected parcels of the wine were pressed into seasoned French oak for 11 months maturation. After maturation the winemakers carefully assessed each barrel before blending and bottling.

Suggested Food

Enjoy the Juliet Pinot Noir with bruschetta, Napolitana pizza and other Mediterranean dishes.

Cellaring

Enjoy now or cellar for two to three years.

Technical Analysis

Harvest Date: March - April 2010
pH: 3.60
Acidity: 5.6 g/L
Alcohol: 13.5%
Residual Sugar: 0.3 g/L
Bottling Date: February 2011

