

# T&GALLANT

Juliet is all about contemporary takes on traditional varieties with eye catching labels and an easy drinking, friendly style of wine - the perfect accompaniment to any meal or occasion.

## T&GALLANT JULIET PINOT NOIR 2011

This wine has an elegantly poised aromatic profile of spicy glazed cherries and underlying floral lift. Complex evolutions 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 2011 vintage was challenging due to high summer rainfall and a cool growing season throughout South Australia. Careful vineyard selection was crucial in maintaining quality in a year with higher disease pressure. Only the best vineyards were used to make Juliet Pinot Noir in 2011. The cooler conditions acted to maintain excellent acid levels in both reds and whites, with bright, vibrant wines resulting.

### 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: 21/3/11

pH: 3.6

Acidity: 5.68g/L

Alcohol: 12.5%

Residual Sugar: 0.38g/L

Bottling Date: 29/8/12

