

T'GALLANT

This wine has an elegantly poised aromatic profile of spicy 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.

T'Gallant Juliet Pinot Noir 2014

Viticulture

The fruit was sourced from Mornington and Henty vineyards - these regions are known for the production of quality cool climate Pinot Noir. The winemaker 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.

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.

