

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's approach and the results can be seen in the glass.

Pinot Noir from T'Gallant is made to capture regional and varietal influences, delivering purity of fruit with palate weight and intensity. The perfume on the nose is exquisite, leading to a palate with a fine tannin structure and great length.

T'Gallant Cyrano Pinot Noir 2010

Viticulture

Fruit for this wine was sourced from Henty (56%) and Mornington Peninsula (44%). The 2010 vintage was defined by a warm dry November during the flowering period, which led to excellent fruit set. Mild even ripening continued into the New Year with negligible disease pressure. These ideal ripening conditions combined with the succinct flowering stage, led to an early harvest with fruit developing excellent intensity of flavour and ripe, balanced tannins.

Viniculture

The 2010 Cyrano Pinot Noir captures the style that T'Gallant tries to make - with bold and generous fruit character in the glass. There's excellent depth of flavour and all importantly it provides the right balance of texture and length. Fruit selection was rigorous. Matured for 9 months in 100% French oak barrels (38% new), the integration is spot on.

Deep garnet in colour; there are lifted cherry and red berry fruits combined with complexing spice and forest floor notes. Savoury spice and juicy cherry flavours combine with cedary oak characters, all framed by textural, yet fine tannins. This Pinot Noir is a wine of complexity and intensity.

Suggested Food

With such intensity, this wine can handle heavier red meats - pink lamb cutlets, venison or games such as goat sausages. Don't forget traditional Pinot dishes such as Peking duck or veal.

Cellaring

Enjoy over the next two to five years.

Technical Analysis

Harvest Date: March 2010

pH: 3.58

Acidity: 5.7 g/L

Alcohol: 13.5%

Residual Sugar: 0.5 g/L

Bottling Date: February 2011

