

# T'GALLANT

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 2012

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.

### Viticulture

Fruit for this wine was sourced 100% from Mornington Peninsula. The 2012 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 2012 Cyrano Pinot Noir captures the style that T'Gallant tries to make - with bold 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 10 months in 100% French oak barrels (18.5% new), the integration is spot on.

### 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

Now – 2018

### Technical Analysis

Harvest Date: February/March 2012

pH: 3.59

Acidity: 5.9g/L

Alcohol: 13.5%

Residual Sugar: 0.2g/L

Bottling Date: March 2013

