

# T'GALLANT

## T'Gallant Juno Pinot Noir 2013

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. The very best European winemaking techniques and philosophies have been applied and the results can be seen in the glass.

Juno was an ancient Roman goddess known for being a protector of the women of Rome. Complex in personality, vital force and energy, and known for her eternal youthfulness, Juno is a fitting name for our most premium of pinot noir offerings. This is a feminine, medium-bodied wine, beautiful in structure and finish.

T'Gallant Juno is only made in exceptional vintages, from exceptional blocks. There have only been three vintages thus far; 1997, 2000, and 2013. This wine is the purest expression of Mornington Peninsula Pinot Noir we may see in our lives.

### **Vineyard Region**

Mornington Peninsula. Single block, 114 and 115 clone, from Hugh and Isabel Robinson's "Mornington Vineyard" in Tuerong.

### **Viticulture & Winemaking**

The 2013 pinot noir vintage in Victoria was near perfect. Consistent weather throughout spring created healthy vines and excellent fruit set. Hot weather then descended on the state which allowed the grapes to ripen to perfection, whilst still retaining balanced levels of natural acidity.

100% de-stemmed, whole berry. Cold soak for 5 days 'til ferment naturally started. Natural fermentation with indigenous yeast. No added acid. Left on malolactic fermentation lees till bottling.

### **Grape Variety** Pinot Noir

**Colour** Light garnet

**Nose** Seductive - muddled strawberries, rose petals, and spice.

**Palate** Fresh strawberries, red currant, and an element of fresh, black earth. Juicy, moreish natural acidity; very focused, with brilliant, extract driven length.

### **Maturation**

Matured in French oak barriques – 25% new oak, 25% one year old, 50% three year old – to impart elegant balance and structure.

### **Technical Analysis**

Harvest Date: Late February 2013

pH: 3.6

Acidity: 5.2

Alcohol: 11.5%

Residual Sugar: 3.5 g/L

Cellaring: Will evolve majestically over the next 20 years.

