

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

T'GALLANT MOSCATO 2011

A fun and frivolous wine that can also have a serious side, T'Gallant Moscato is vibrant dark salmon in colour. This wine has a Turkish delight and apricot nose with citrus hints. The palate is lush and mouthfilling with fresh acidity, mandarin flavours, hints of strawberries and overtones of boiled lollies. T'Gallant Moscato is a style that can be enjoyed morning, noon and night.

Viticulture

In 2011 T'Gallant Moscato was sourced from Swan Hill in Victoria. This ancient noble Muscat variety is characterised by its small berry size, which allows the fruit to develop a concentration of pure, intrinsic Muscat flavour. Late spring rains and cooler conditions resulted in a delayed bud break occurring in late September / early October. The cooler weather continued through spring and into summer with frequent rainfall events giving the vines ideal conditions for growth. The warmer summer weather came in January allowing the fruit to produce riper flavours at lower sugar levels.

Viniculture

Once the fruit was harvested, it was then lightly pressed and cold-fermented to a level of approximately 5.5% alcohol. At that point, the fermentation process was halted via chilling the wine, thereby suspending any further development of alcohol levels. The wine was bottled immediately in order to capture the freshness and frizzante qualities that Moscato is renowned for.

Suggested Food

Perfect for summer lunches, with a fruit salad dessert or just on its own. It's the perfect brunch / yum-cha beverage.

Cellaring

This wine is best enjoyed when young and fresh.

Technical Analysis

Harvest Date: February - March 2011

pH: 2.98

Acidity: 6.68g/L

Alcohol: 5.5%

Residual Sugar: 85g/L

Bottling Date: 1/5/2011

