

T'GALLANT

T'Gallant Winemaker Kevin McCarthy is driven by an extraordinary commitment to quality and continues to be a leader in Australia with Pinot Grigio and Gris.

With the "Pinot G" wine styles, Kevin McCarthy has worked in conjunction with the Australian Wine Research Institute to develop the "Pinot G Style Spectrum", which is a sliding scale that indicates if the wine is crisp, luscious or in between. The Spectrum helps consumers pick the style of Pinot Gris / Grigio that suits their palate. The 2009 T'Gallant Grace Mornington Peninsula Pinot Grigio has a Spectrum score of 2.5 / 10 - indicating a dry, crisp style of Pinot Grigio.

A bright straw colour in the glass, the Grace Pinot Grigio has freshly cut orchard fruits of Fuji Apple, lavender and nuts, with underlying citrus and mineral nuances. The palate continues with apple and spiced pears, herbs and crunchy, crisp acidity creating texture and length. Subtle and cleansing on the palate, Grace Pinot Grigio is ideal partnered with food.

T'Gallant Grace Pinot Grigio 2009

Viticulture

Cold spring conditions, plus strong winds and rain affected flowering, reducing yields. Summer began with mild conditions but veraison slowed due to the strong heat in late January and early February. Canopies showed signs of water and heat stress but the fruit held up remarkably well. Harvest commenced in late February with fruit condition, particularly whites (Pinot Grigio / Gris) reported to be good despite the heat.

Viniculture

Picked at the optimal level where the fruit flavours have reached the right levels for this style of Pinot Grigio, the fruit also retained the excellent levels of natural acidity that contributes to this wine's long and clean finish.

In the winery the wine went through a cool fermentation to dryness and matured in stainless steel to retain a fresh fruit focus. Once the wine was settled, it was blended and bottled to capture the wine's lifted fruit character.

Suggested Food

A delight to partner with Asian inspired dishes, such as Vietnamese cold rolls or Sushi rolls.

Cellaring

Drink within one to three years of release to enjoy this wine's zesty acidity and focussed fruit flavour.

Technical Analysis

Harvest Date: Late February - early March 2009.

pH: 3.21

Acidity: 5.8 g/L

Alcohol: 12.0%

Residual Sugar: 0.3 g/L

Bottling Date: September 2009

