

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, and 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.

The 2010 T'Gallant Imogen Pinot Gris is a generous and weighty Pinot Gris, potent and true to style. The nose is ripe and very complex with floral notes and touches of tropical fruit. The palate is succulent, generous with great weight and richness. This wine is made to be enjoyed with a powerful cuisine.

T'Gallant Imogen Pinot Gris 2010

Viticulture

The 2009/2010 growing season experienced good rains then an unusually dry and warm spring period over flowering that provided an excellent set. At the beginning of harvest the weather was good, with mild conditions providing Pinot Gris the opportunity to ripen with balanced ripe fruit flavours and fresh acidity.

Viniculture

The juice of the grape was perfect and was pressed right out with no cut. A wild ferment was allowed i.e. no yeast added. Three months on lees added to the wine's texture and complexity. Vineyard parcels were kept separate. Once fermentation was complete, the wines were carefully blended and the finished wine was bottled with no finings.

Suggested Food

A good match with roasted quail and a side salad of parmesan, pear and rocket. Imogen also works well with crispy skin Vietnamese pork belly.

Cellaring

Can be cellared up to 10 years or longer. This is a wine which will last up to 25 years and still remain rich, opulent and full of body.

Technical Analysis

Harvest Date: March 2010

pH: 3.5

Acidity: 5.1 g/L

Alcohol: 14.8%

Residual Sugar: 4.8 g/L

Bottling Date: 13-January-2011

