

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.

T'GALLANT IMOGEN PINOT GRIS 2012

Viticulture

The 2012 vintage in Mornington was characterised by lower than average winter rain leading to good conditions for budburst. This was followed by a mild spring with good rainfall and a warm summer without many hot days and generally dry conditions during ripening. Overall the conditions produced Pinot Gris fruit with lovely varietal flavours and balanced acid.

Viniculture

Vineyard parcels were kept separate in the winery and the handpicked fruit was pressed and free run juice was taken with no pressing cut. The juice completed natural fermentation (ie no yeast was added), followed by four months on lees to build texture and complexity. The parcels 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

Enjoy now

Technical Analysis

Harvest Date: March 2012

pH: 3.2

Acidity: 5.6g/L

Alcohol: 13.5%

Residual Sugar: 0.8g/L

Bottling Date: September 2012

