



# WINTER COLLECTION 2020



## T'GALLANT CYRANO PINOT NOIR 2019

This bold Pinot Noir features generous fruit and great depth of flavour. Savoury spice and juicy cherry flavours combine with cedary oak, balanced with textural, fine tannins. With great complexity and intensity, this pairs superbly with heavier red meats such as roast pork with seasonal veggies.

GRAPE VARIETY: PINOT NOIR



## T'GALLANT PROSECCO NV

Our vibrant Prosecco is fresh and dry revealing aromas of citrus, apple and pear resulting in a zesty finish. With a gentle sparkling bead, this sparkling wine is great to serve as an aperitif or to complement an antipasto platter with cured meats and subtle seafood.

GRAPE VARIETY: PROSECCO



## T'GALLANT IMOGEN PINOT GRIS 2017

An aromatic French style Pinot Gris boasting spicy, white peach and pear flavours with notes of freshly baked bread. Mouth filling yet structured on the palate, enjoy with grilled salmon or spicy Asian inspired dishes.

GRAPE VARIETY: PINOT GRIS



## T'GALLANT SPARKLING PINK MOSCATO NV

A fragrant, fruity and gently spritzed moscato with natural fruit sweetness and delightful aromatics. Paired with a delicate sparkling bead, this wine makes a perfect partner with sweet, dessert dishes such as caramelised pears with custard.

GRAPE VARIETY: MUSCAT OF  
ALEXANDRIA



## T'GALLANT JULIET PINOT NOIR 2019

Expect spicy glazed cherries and floral aromas paired with soft red fruit flavours in this beautiful pinot noir. A fresh easy drinking and approachable wine that's made to be enjoyed now – especially with a cheesy pesto pasta.

GRAPE VARIETY: PINOT NOIR



## T'GALLANT CAPE SCHANCK PINOT NOIR 2019

A vibrant and elegant Pinot Noir full of ripe red berries and forest floor with a hint of spice. Cherry and red currant flavours combine with fine and silky tannins to make this wine a great match to roasted duck breast with plum sauce.

GRAPE VARIETY: PINOT NOIR



## SPICED MULLED WINE

As you settle in this winter, cozy up by the fireplace with our Winter Collection Cocktail. Deliciously rich with a hint of spice, this makes for a perfect treat to share with friends.

### INGREDIENTS

750mls Cape Schanck Pinot Noir 2019  
1/2 cup orange juice  
peel of one orange  
1 star anise  
1 cinnamon stick  
5 cloves  
1 tsp nutmeg  
pinch of ginger

### METHOD

Place all ingredients except T'Gallant Cape Schanck Pinot Noir 2019 in a large saucepan on medium heat. Add in a small pour of the wine and let this cook for about 4 minutes.

Once the mixture is warmed through, add the remainder of the wine and cook for another 4 minutes on low heat. Remove from heat and serve hot with a fresh sliced orange.





# UPCOMING SEASONAL COLLECTIONS

## SPRING COLLECTION

### SEPTEMBER DELIVERY

Spring is for (wine) lovers. Farewell winter blues and refresh your wine collection with some of our liveliest white, rosé and sparklings. With this collection you can be sure to have the right bottle on hand for any occasion that springs up.

## SUMMER COLLECTION

### DECEMBER DELIVERY

Our summer selection is the perfect mix of still and sparkling, designed for celebrating what makes life good: friends, family, and food. T'G Club will help you prepare for the festive season.

## AUTUMN COLLECTION

### MARCH DELIVERY

The air is fresh and so is the wine. Make the most of the clear days and cool nights with our autumn selection. Watch the leaves fall while you fall in love with the season's plush reds, fresh white wines and elegant rosés.

*To extend your membership to include any of the above collections, please contact us on 1300 766 859 or email [tgallant@wine.tgallant.com.au](mailto:tgallant@wine.tgallant.com.au).*

