



WINTER COLLECTION 2021



PROSECCO DOC NV

This Prosecco is fresh and dry, offering aromas of citrus, apple and pear, and finishing bright and zesty. This vibrant yet delicate sparkling wine makes a great aperitif or will complement an assortment of cured meats, cheeses and seafood.



TRIBUTE MORNINGTON PENINSULA PINOT GRIS 2020

This Pinot Gris is made from grapes sourced from the Tuck's Road Vineyard. Rich and ripe, opulent yet dry with a balanced acidity, this is our pinnacle Pinot Gris. A succulent, mouth-filling wine that will pair well with a chicken roast.



T'GALLANT IMOGEN PINOT GRIS 2019

Imogen is the original T'Gallant Pinot Gris, made in the style of the famous wines of France's Alsace region. Clean, refreshing and bursting with winter flavours of apple, cinnamon and pear, our Imogen Pinot Gris is a generous, weighty and ultimately complex wine. Fruit is sourced entirely from the Mornington Peninsula.



T'GALLANT CAPE SCHANCK PINOT NOIR 2020

A bright and fruit-driven Pinot Noir that is immediately approachable and wonderfully perfumed. On the palate, enjoy dark cherry and redcurrant flavours with silky tannins, and seamless acidity that provides exceptional balance. This is a wine to enjoy with grilled chicken and potatoes or fresh fish bake.



T'GALLANT JULIET PINOT NOIR 2019

This beguiling Pinot Noir is enticing from the get-go, thanks to its light and slightly sweet profile – it's the perfect mid-week tippie. Guided by spicy cherry, full red fruits, floral aromas and herbal tones, creating a harmonious balance. A bright wine to be enjoyed in its youth.



T'GALLANT CYRANO PINOT NOIR 2020

This deep Pinot Noir from the 2020 vintage offers complex notes of cherry and red berry fruits, subtle savoury spice and cedary oak characters, framed by textural, fine tannins. It is a complex wine that will pair well with a pork roast this winter.



SPICED WINTER SANGRIA

WITH T'GALLANT JULIET PINOT NOIR 2019

Mark the coming of the winter season with this tasty spiced sangria featuring our T'Gallant Juliet Pinot Noir 2019 – a true crowd pleaser! Whether you're entertaining guests or just looking for a tasty treat on the weekend, this cocktail is extremely easy to make – and so delicious!

INGREDIENTS

750mL T'Gallant Juliet Pinot Noir 2019	½ cup orange juice
1 orange, sliced into wedges	½ cup cranberry juice
1 apple, sliced	1 tsp whole cloves
1 cup cranberries	2 whole star anise
2 tbsp white sugar	2 cinnamon sticks
½ cup brandy	

METHOD

1. Put oranges, apples, cranberries and sugar in a jug, and gently muddle the sugar into the fruit using a wooden spoon.
2. Add our T'Gallant Juliet Pinot Noir along with the brandy, orange juice and cranberry juice and stir until the sugar completely dissolves.
3. Add the cloves, star anise and cinnamon sticks, and chill for at least five hours so the flavours can meld. Enjoy over ice with a wedge of orange.





UPCOMING SEASONAL COLLECTIONS

SPRING COLLECTION

SEPTEMBER DELIVERY

You might have been bunkered down over winter, but the spring season calls for sunny days paired with our best T'Gallant white, rosé and sparkling wines. With our carefully curated spring collection you can be sure to have the right bottle on hand, no matter the occasion!

SUMMER COLLECTION

DECEMBER DELIVERY

At long last, summer has arrived, and it's the perfect time to mix it up in the drinks department. Looking for a light red for that mid-week BBQ? Try one of our delicious Pinot Noir wines. Entertaining at the weekend? Our sparkling options are perfect for celebrating with friends and family! Whatever your tastes and preferences, T'Gallant will help you prepare for the festive season and beyond.

AUTUMN COLLECTION

MARCH DELIVERY

As the warmer summer days come to an end, Autumn is a great time to experiment with the perfect mix of plush reds, fresh whites and elegant rosés and sparkling wines – perfect for celebrating with good company! Make the most of the clear days and cool nights with our premium selection of Autumn favourites.

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.

