

SUMMER COLLECTION 2020/21



T'GALLANT GRACE PINOT GRIGIO 2019

Grace is the original T'Gallant Pinot Grigio, named after the daughter of a former General Manager at the estate. An enticing drop, driven by citrus and flinty notes, with subtle pear,lovely length and a clean, acid finish. Not only a Mornington Peninsula staple for those that visit the T'Gallant Cellar Door, but one that should accompany any summer event this coming season.

GRAPE VARIETY: PINOT GRIGIO



T'GALLANT PROSECCO NV

Our vibrant Prosecco NV is one of those go-to bottles on a warm summer day. Fresh and zesty, its dry profile reveals aromas of citrus notes and apple and ripe pear. With a gentle sparkling bead, this Prosecco is ideal to serve as an aperitif or to complement an assortment of antipasto favourites this summer, like cured meats, fine cheeses and fresh seafood.

GRAPE VARIETY: PROSECCO



T'GALLANT IMOGEN PINOT GRIS 2017

The Imogen Pinot Gris is the original Pinot Gris that T'Gallant is renowned for, inspired by the Pinot Gris of Alsace in France.

Named after T'Gallant's label designer, Imogen is sourced from a mix of locations, including T'Gallant's Estate Vineyard, blending its fruit with parcels from selected high-altitude vineyards from across the Peninsula. Luscious notes of peaches and pear dominate the nose and palate, with structured and mouth-filling flavours that are perfect for the summer season.

GRAPE VARIETY: PINOT GRIS



T'GALLANT CHARDONNAY PINOT NOIR NV

The perfect summer staple, our Sparkling Chardonnay Pinot Noir is led by an abundance of citrus flavours, with a creamy texture at its core. Bright and vibrant, its delicate sparkling bead makes for a classic choice to pair perfectly with light salads, canapes and celebrations this summer season.

GRAPE VARIETY: CHARDONNAY & PINOT NOIR



T'GALLANT JULIET PINOT NOIR 2019

Fresh, vibrant and extremely approachable for a number of occasion this season, our Juliet Pinot Noir 2019 is guided by spicy cherry and soft floral aromas merged with red fruit and plum flavours. Enjoy in its youth with cured meat platters, summer salads and light, white meat dishes.

GRAPE VARIETY: PINOT NOIR



T'GALLANT CYRANO PINOT NOIR 2019

A Pinot Noir of complexity and intensity, on the palate you can expect flavours of red cherries and blackcurrants, combined with textural yet silky tannins that add structure. Awarded 91 points in the Halliday Wine Companion, and a summer staple that will work a treat alongside seared chicken dishes.

GRAPE VARIETY: PINOT NOIR



FRENCH 75 WITH T'GALLANT PROSECCO NV

As we shake off those winter chills and welcome rays of sunshine, enjoy long, sunny afternoons with one of our favourite cocktail recipes for 2020: the French 75!

Extremely easy to make (and even easier to enjoy), the French 75 represents a refreshing citrus hit that features our delicious T'Gallant Prosecco NV.

INGREDIENTS

100ml T'Gallant Prosecco NV 60ml gin 15ml sugar syrup 20ml lemon juice Ice Lemon slices

METHOD

Combine ingredients in a glass and top up with ice. Garnish with lemon slices.





AUTUMN COLLECTION

MARCH DELIVERY

As we bid farewell to the summer season, Autumn is a great time to experiment with a mix of plush reds, fresh whites and elegant rosés and sparkling wines – ideal for celebrating with good company! Make the most of the clear days and cool nights with our premium selection of Autumn favourites that T'Gallant is renowned for!

WINTER COLLECTION

JUNE DELIVERY

As we welcome the winter season – for better or for worse – know that you'll be in good company with T'Gallant. Cosy up with a glass of your favourite T'Gallant bottle this winter, as you enjoy crowd favourites like our plush Pinot Noir or fruity Pinot Grigio that pair perfectly for a range of occasions - from snuggling up next to an open fireplace or celebrating a footy win with your best mates.

SPRING COLLECTION

SEPTEMBER DELIVERY

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

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.

