

SUMMER COLLECTION 2019

CONTAINS ONE BOTTLE OF EACH OF THE FOLLOWING:



T'GALLANT CHARDONNAY PINOT NOIR NV

Full of juicy white peach with just a touch of rising dough, this is a simply delicious sparkling wine. The lemon lime tanginess and creamy mousse on the palate makes it perfect to pair with light salads, canapes and seafood.

GRAPE VARIETY
Chardonnay



T'GALLANT PROSECCO NV

An Italian style sparkling, the T'Gallant Prosecco is abundant with aromatic fresh citrus and a hint of crunchy green pear. Finely structured, this clean and zesty wine is loyal to its continental roots and a perfect accompaniment to cured meats, mild cheeses and antipasto.

GRAPE VARIETY
Pinot Noir



T'GALLANT CAPE SCHANCK PINOT NOIR 2018

This bright and sweet-fruited Pinot Noir is wonderfully perfumed with fragrant ripe berry aromas and hints of smoked meats and spice. Watch the flavours come alive with food - especially classic Pinot Noir food matches such as roast duck.

GRAPE VARIETY
Pinot Noir



T'GALLANT TRIBUTE PINOT GRIS 2018

Triubute is an opulent and mouth-filling Pinot Gris with a waxy wild honey background. Finishing with a drying acidity, the crucial factor here is balance, allowing it to be paired with a wide variety of dishes, from pork belly to a creamy caesar salad.

GRAPE VARIETY
Pinot Gris



T'GALLANT GRACE PINOT GRIGIO 2018

Grace is a classic Pinot Grigio, true to the long tradition established by T'Gallant's first wine makers. The bright acidity is balanced with lovely green apple and subtle floral spice. A truly memorable wine, especially when with paired with goats' cheese or a creamy pasta dish.

GRAPE VARIETY
Pinot Grigio



T'GALLANT CAPE SCHANCK ROSÉ 2018

An elegant and irresistible Rosé that evokes freshly cut strawberries with cream. Bright yet savoury, the finish is reminiscent of a French Provincial style Rosé. Enjoy paired with a fresh tomato and mozzarella salad.

GRAPE VARIETY
Grenache



APEROL SPRITZ

German for spray and Italian for a good time, a Spritz is the quintessential Summer drink. Why mess with a classic? Introduce one of Italy's most famous exports to the bright and zesty T'Gallant Prosecco for a cocktail that is synonymous with long sunny afternoons.

INGREDIENTS

100ml T'Gallant Prosecco NV
60ml Aperol
50ml Sparkling Water
Grapefruit
Ice

METHOD

Pour Aperol and T'Gallant Prosecco over ice. Top to taste with sparkling water.
Garnish with fresh grapefruit slices.