

AUTUMN COLLECTION 2020



T'GALLANT CYRANO PINOT NOIR 2019

With bold and generous fruit, this Pinot Noir has excellent 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 lamb cutlets and goat sausages.

GRAPE VARIETY
Pinot Noir



T'GALLANT CAPE SCHANCK PINOT GRIGIO 2018

This classic cool-climate Pinot Grigio is bursting with crisp fruit flavours balanced by crunchy acidity. Abundant with fresh citrus and nashi pear aromas with hints of roasted almond. Pour a glass and serve with a grilled snapper or a creamy pasta dish.

GRAPE VARIETY
Pinot Grigio



T'GALLANT IMOGEN PINOT GRIS 2017

A lifted and aromatic French style Pinot Gris. This wine is full of spice, white peach and pear flavours, with notes of freshly baked bread. Mouth filling yet structured on the palate, enjoy with lightly fried calamari or spicy Asian inspired dishes.

GRAPE VARIETY
Pinot Gris



T'GALLANT JULIET MOSCATO 2019

Our stunning and vibrant Moscato is boasting with floral and tropical fruit characters. Fresh and luscious, it has a lightly spritzed and fruit-filling finish. This wine makes the perfect partner for delicate sweet dessert dishes such as macarons or poached pears with mascarpone.

GRAPE VARIETY
Muscat of Alexandria



T'GALLANT JULIET PINOT NOIR 2019

Spicy cherry and floral aromas are balanced with soft red fruit and plum flavours in this beguiling pinot noir. A fresh easy-drinking and approachable wine that's made to be enjoyed now - especially with a cheese and charcuterie board.

GRAPE VARIETY
Pinot Noir



T'GALLANT CAPE SCHANCK PINOT NOIR 2019

This elegant and bright Pinot Noir reveals ripe red berries and forest floor with a touch of spice. Cherry and red currant flavours combine with fine and silky tannins to make this wine a great accompaniment to roasted duck breast or a rich roast chicken.

GRAPE VARIETY
Pinot Noir

BOTANICAL SPRITZER



Treat yourself and your friends with our Autumn Collection feature cocktail. Light, fresh and simply stunning, this easy and delicious cocktail is perfect for your next dinner party or night in.

INGREDIENTS:

110mls T'Gallant Imogen Pinot Gris
60ml Apple Cider
30ml soda water
Apple slices
Orange slices
Handful of Blueberries
Lavender sprig

METHOD:

Pour T'Gallant Imogen Pinot Gris and apple cider over ice. Add apple, orange slices and blueberries. Top with soda water then garnish with a sprig of fresh lavender.



UPCOMING SEASONAL COLLECTIONS



WINTER COLLECTION

JUNE DELIVERY

Winter time calls for fire side wines. Have a cosy winter soirée with our beautiful selection of fuller bodied reds and whites, perfect for enjoying with friends or paired with a warming winter stew.

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.

To extend your membership to include any of the above collections, please contact us on 1300 651 650 or email tgallant.com.au