



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
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APOGEE DELUXE VINTAGE

2010 DELUXE VINTAGE

Congratulations on your purchase of Apogee Deluxe Vintage. These notes are designed to help you get the most out of the wine in terms of serving, storage and ageing and food matching. I hope you enjoy this produce from our very special site in northern Tasmania. To discover the vineyard location you can type the vineyard address into Google Earth and you will see a recent image of the vineyard and surrounding country-side

Andrew Pirie Winemaker View a video tasting note: www.youtu.be/kvO8TIDfaLE

STYLE OBJECTIVE

The Apogee project has had several objectives. One was to show that the latest scientific methods can pinpoint sites and determine their best wine style before they are planted. The Apogee site has been profiled using the latest advances in grapevine climatology and its "terroir" has been assembled in a planned manner- choice of wine style, vine cultivars and clones, trellis and pruning method, summer training, irrigation and fruit exposure are all components of the terroir equation that have been carefully selected to enhance the terroir effect and wine quality.

Another has been to debunk the myth that great sparkling wine is necessarily a vast blend of geographically separated components. One of the greatest sparkling I have tasted is the Clos du Mesnil of Krug which comes from a single parcel of vines in the Côtes des Blancs in Champagne so the proof is already there. Apogee is a single vineyard origin wine and these leads to what we call a vineyard blend- the percentage of each variety or cultivar is set at planting and will dominate the final blend give or take a few options to separate pinot noir rosé sparkling from a more normal blend of pinot noir/ chardonnay and pinot meunier. So the biggest blending decision was made at the time the vineyard was planned!

WINE MAKING

Harvest date was 17-18 March 2010 under fine conditions. A vineyard blend of fruit was hand picked and whole bunch pressed with oxidative handling methods to enhance complex flavours and degrade pigment derived from the black pinot noir skins. Around 40% of base wines were fermented in old oak casks. The oxidative pressing sets the style of sparkling as more complex and less fruity. That said the Apogee site produces a very aromatic red fruit perfume which is difficult to degrade and lingers in the perfume of the wine. This is part of the terroir that comes from nature. The wine has spent on average 24 months on lees.

DELUXE METHOD

Apogee has adopted this description of its sparkling method to highlight the fact that it is seeking not only to match ordinary Champagne it is striving to emulate Deluxe Cuvées by combining all of the vineyard quality factors with carefully chosen winemaking methods to enhance complexity such as use of oak in primary fermentation- a choice which is not available for mass produced Champagnes. Disgorging is done on site at Golconda Road to hand craft the final product with careful selection of disgorging lq

ANALYSIS

Alcohol: 12.5% alcohol/volume.
Total Acid: 6.8 g/L



COLOUR

Pale Copper-gold with very fine bubbles

BOUQUET

A high perfume like a compôte of fragrant red berries which then mixes with biscuity/bready yeast aromas to finish on a non-fruity savoury note

PALATE

Pinot Noir gives full, round and rich mid palate for a sparkling on the front but with racy, lemony acidity from the Chardonnay on the finish enhanced by the crackling small bead. Finishes dry to mid-dry. Dosage 10 g/l.

RELEASE DATE

4 October 2012

SERVING SUGGESTION

Gougères, parmesan biscuits, tapenade or goat's cheese on sourdough croutes.

ALCOHOL

12.5 % alcohol/volume

Varietal Composition: Pinot Noir 48%, Chardonnay 48%, Pinot Meunier 2%. Tirage date October 2010. Updated November 2012

"And watch out for Apogee, Andrew Pirie's new single-vineyard sparkling wine. I tasted the first two vintages with only 12 months and 3 months on yeast, and was duly impressed."

Tom Stevenson

www.wine-pages.com

March 2012