



SINGLE VINEYARD ORIGIN  
**APOGEE**  
ANDREW PIRIE TASMANIA

## TASTING NOTE

Visits by appointment  
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### APOGEE ALTO PINOT GRIS

#### CONGRATULATIONS

Congratulations on your purchase of Apogee Alto Pinot Gris 2012 which is the inaugural release of this label. 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. Scan the QR code on the bottle to view and tasting video.

#### STYLE OBJECTIVE-Pinot Gris or Pinot Grigio

I am a big fan of this so-called "grey" member of the Pinot family (Grey, the translation of Gris in French and Grigio in Italian is something of a misnomer because the grapes are actually a purple-pink). The French Pinot gris style can be great with rich but fine wines showing heady aromas of Turkish delight but quite often the wines are sweet in good years. This makes them a difficult choice for food matching. Further south and at higher altitudes the aristocrats at of the Italian Pinot grigio style come from the valley slopes of the Súd-Tyrol around Bolzano. (I say aristocrat because there are many non-aristocratic Grigio is coming out of Italy, in fact, made from a lowly grape called Trebbiano which makes wines which are lean neutral and acidic and have unfairly stamped the Grigio style). From the Súd-Tyrol in particular the wines of Tiefenbrunner of Cortaccia have always impressed me with their richness and lean acidity. In setting a style for Apogee my conclusion was that the wine would resemble neither a classic Gris nor a Grigio, certainly not the lean, false Grigio from Trebbiano. If anything Tiefenbrunner was the inspiration and the other name for its region is Alto Adige so Alto has been used in order to move away from the debate "gris" versus "grigio". What is that style objective? It is a complex and aromatic white wine with a fine acidic finish and a full, unctuous mid-palate.

#### VINTAGE CONDITIONS & VITICULTURE

Overall 2012 was a favourable growing season with less than half the rainfall in late summer compared with 2011 which was a La Nina season. The vines are grown on a 2.2 m high unilateral Scott Henry trellis where at the shoots of top layer are trained upwards and the lower layer downwards. I have hybridised the Scott Henry system with the classical Guyot pruning system of Burgundy to create this unique unilateral version of Scott Henry. It has many advantages in cool humid locations-in particular it allows great fruit exposure with ensuing freedom from bunch disease and good fruit flavour development. The harvest took place on 10 April which would be one of the latest picking days for Pinot gris in Australia and yet this is the perfect time for a harvest. Pinot gris thrives in the coolest regions and I am excited about its potential in very cool sites. The fruit was free from disease and rich in flavour and acidity.

#### WINE MAKING

The house approach to Pinot gris winemaking is not dissimilar to the methods employed in the early stages of Pinot noir winemaking for sparkling. Once the grapes are crushed and pressed the juice is aerated in order to oxidize and degrade the pink colours from the skin of the grape. This also breaks down some of the sweet aromatic characters and renders them more complex. Most unusually for Pinot gris grown in Australia this wine was allowed to proceed through a full malo-lactic fermentation because there was sufficient grape acidity to support the acid breakdown which occurs during this fermentation. The initial composition of fruit was 13.2 Baumé (sugar) and 9.5 g/L acidity bears hallmarks of the best Alto Adige grapes

#### ANALYSIS

Alcohol: 13.7% alcohol/volume.

Total Acid: 6.5 g/L

Andrew Pirie Winemaker.



#### COLOUR

Almost a glacial white with just a tinge of green

#### BOUQUET

Very attractive aromatics almost like Riesling but fuller with rose, lily and minerals

#### PALATE

At this early stage of the wines life the palate tight and almost firm from the white wine tannins coming from the Pinot gris skins however after a few moments the fullness and sweetness of the mid-palate opens and gives a glimpse of the future scale of the wine. Full-bodied but dry, long and lean.

#### RELEASE DATE

4 October 2012.

#### AGEING POTENTIAL

2012-2020

#### SERVING SUGGESTION

Serve chilled in a mid-size white wine glass. Traditionally this style of Pinot gris is served with rich pork dishes such as pig's trotters and roast pork but this wine could also be perfectly paired with grilled whiting served with butter and lemon

#### ALCOHOL

13.7% alcohol/volume