



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
1083 GOLCONDA ROAD LEBRINA TASMANIA 7254
INFO@APOGEETASMANIA.COM T: (03) 6395 6358
WWW.APOGEETASMANIA.COM

VINTAGE DELUXE BRUT 2012

2012 DELUXE VINTAGE BRUT

Congratulations on your purchase of Apogee Deluxe Vintage Brut. 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.

HOW DOES IT TASTE? - see side column for full details

Being a new vintage the wine is still quite pale but shows fine mousse and a suitable foamy collar when poured. Aromas in the first whiff range from bready yeasty overtones through to floral and fruity with a faint briny oyster-shell character which is part of our terroir.

STYLE OBJECTIVE

The Apogee project has had several objectives. One was to show that the latest scientific methods can pin-point sites and determine their best wine style before they are planted. Another is to show that single site sparklings can produce the best wine.

WINE MAKING

Harvest date was 20 March 2012 after a warm, fine summer. Fruit analysis was 11.1 Baume and 9.6g/l Titratable Acidity (TA) for Chardonnay and 10.9 Baume, 11.2 TA for Pinot Noir. 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. Aerobic handling of juice after pressing the grapes sets the Apogee style of sparkling as more complex and less fruity. That said, the Apogee site produces a very aromatic red fruit perfume which 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.

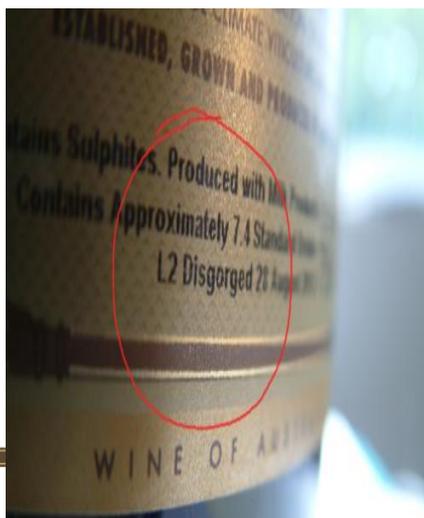
DELUXE METHOD

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 liqueur.

ANALYSIS

Alcohol: 12.0% alcohol/volume.
Total Acid: 6.7 g/L

Andrew Pirie Winemaker



On the back label is the disgorging date! This gives the day on which the final stage of the sparkling process has occurred. It is an important milestone because from this date sparkling wines accelerate their development and will be at their best 6-12 months from disgorging date. Very few sparklings give the consumers open access to this information and yet it is vital to know when each batch was produced in order to enjoy the wine at its peak. Apogee has the technology to disgorge on site and overprint the labels for each batch. Sparkling wines, once disgorged, have a finite life span of around 5 years from disgorging date for single bottles and 10 years for magnums. Store sparkling wine on its side to keep the cork moist.



COLOUR

Pale gold with very fine bubbles

BOUQUET

Oyster shell character like the whiff of a sea breeze. A high perfume like a creamy pasty dough overlaid with fragrant red apples aromas which then mixes with biscuity/bready yeastiness to finish on a non-fruity, savoury note

PALATE

Pinot Noir gives full, round and rich mid palate on the front of the palate but with racy, lemony acidity from the Chardonnay on the finish enhanced by the crackling small bead. Finishes dry to mid-dry. Dosage: 12 g/l.

SERVING SUGGESTION

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

ALCOHOL

12.0 % alcohol/volume

VARIETAL COMPOSITION

Pinot Noir 56%, Chardonnay 44%. Tirage date: 23 August 2012

Comments on 2010 Vintage from a world authority:

"Brilliant Andrew, a dazzling new stepping stone in the development of world class Australian sparkling wine!" Tom Stevenson, Author of Christie's Encyclopedia of Sparkling Wine, February, 2013.