



SINGLE VINEYARD ORIGIN  
**APOGEE**  
ANDREW PIRIE TASMANIA

## TASTING NOTE

Visits by appointment  
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### VINTAGE DELUXE ROSÉ 2012

#### 2012 DELUXE VINTAGE ROSÉ

Congratulations on your purchase of Apogee Deluxe Vintage Rosé. 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)

Generosity marks the bouquet and the palate but always on the knife edge of cool climate acidity. Aromas in the first whiff range from breadly yeasty overtones through to floral and fruity with a faint briny oyster-shell character which is part of our terroir. It is designed to be dominated by ultra cool climate Pinot Noir perfumes- red berry summer pudding and a faint floral smell reminiscent of rose bloom. The palate is soft and rich with roundness but a small nip of tannin and acid on the finish to keep it interesting.

#### STYLE OBJECTIVE

My overall objective is to make very high quality Rosé sparkling wine by our Deluxe Method to rival to very best of the Champagne district.

#### WINE MAKING

An early season, harvested on 20<sup>th</sup> March 2012 likely to indicate rich, round wines from a warmer year. 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 liqueur.

#### ANALYSIS

Alcohol: 12.0% alcohol/volume.

Total Acid: 6.5 g/L

Andrew Pirie Winemaker



#### COLOUR & BUBBLES

Salmon with a pink tinge, fine persistent mousse

#### BOUQUET

Fragrant sour-cherry and yeasty brioche

#### PALATE

Soft and fleshy with rich mid- palate giving impression of some sweetness

#### RELEASE DATE

1 July 2014

#### SERVING SUGGESTION

Liver paste on croutons, rare duck breast with Morello cherry sauce

#### ALCOHOL

12.0 % alcohol/volume

#### VARIETAL COMPOSITION

Pinot Noir 67%, Pinot Meunier 27% Chardonnay 14%, Tirage date (bottled & yeast added): 23 August 2012.

Updated 15 July 2014

#### DISGORGING DATE

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.

