



SINGLE VINEYARD ORIGIN  
**APOGEE**  
ANDREW PIRIE TASMANIA

## TASTING NOTE

Visits by appointment  
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### VINTAGE DELUXE BRUT 2016

#### TERROIR

The key to this wine is the terroir of the Apogee Vineyard in northern Tasmania. The soil type is ferrosol, an acidic basalt-derived soil, which has a deep, porous and well-drained clay-based profile.

The climate at Apogee, on average, is as cool as Champagne (Apogee GST (average growing season temp) is 14.5°C, similar to Ay and Damery in Champagne, which are at the warmer end of that district. Apogee has an aridity index of -50 mm, which indicates that growing season moisture conditions are in surplus, another climate feature we have in common with Champagne.

#### 2016 VINTAGE

This season was the driest between 2015-2020, and temperatures were above average for the second half of the summer. Not surprisingly, this was an early vintage with harvest taking place on 17 March 2016. Grape composition was exemplary: 11.4 Baumé (sugar), pH 3.02 and titratable acidity 10.5 g/l. Flavour and aroma profiles from our terroir include sea-breeze, red apples, honey and a salty raspberry. Light to medium yellow colour, with a bouquet showing some age development and complex, mellow, straw, hay and toasted bread nuances, and a little nuttiness.

#### WINEMAKING

Harvest date was 30 March 2015 after a cool, humid summer. Fruit analysis was 10.9 Baume and 11.6 g/l titratable acidity with a pH of 3.16. A vineyard blend of 40% pinot noir, 53.3% chardonnay and 7.7% pinot meunier 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. The oxidative pressing makes sparkling more complex and less fruity. It was tiraged (bottled with yeast) in September 2016 and is currently disgorged (yeast removed) with around 45 months on lees.

#### DELUXE METHOD

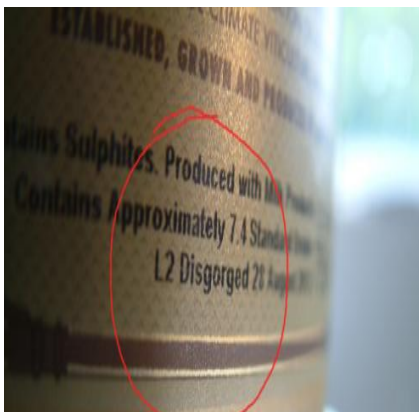
Apogee has adopted this description of its traditional method to highlight the fact that it is seeking not only to match ordinary Champagne but is also striving to emulate Deluxe Cuvées by nuancing all the vineyard quality factors with carefully chosen winemaking methods destined to enhance quality and complexity. Winemaking interventions such as the use of oak in primary fermentation and aged wine in liqueurs are a choice not available for mass-produced Champagne.

#### ANALYSIS

Alcohol: 12.5% alcohol/volume.

Total Acid: 8.75 g/L

#### Andrew Pirie Winemaker



On the back label is the disgorging date! This gives the day on which the yeast is removed from the aging bottle. Ideally allow the bottle two weeks from disgorging to settle. 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. These sparkling wines, once disgorged, have a long life span of around 5-10 years from disgorging date. Store sparkling wine on its side to keep the cork moist.



#### APOGEE LEBRINA TASMANIA 2016 DELUXE VINTAGE BRUT TASTING NOTE

##### COLOUR

Pale gold with a very fine stream of bubbles.

##### BOUQUET

A field of wheaten hay, fragrant red apple aromas, lemon rind and biscuity/bready yeastiness to finish.

##### PALATE

Pinot noir gives fragrant red apple and raspberry liqueur aromas, chardonnay racy, lemony acidity and the aged yeast gives breadiness and fine crackling small bead. Finishes dry to mid-dry. Dosage: 8.4 g/l.

##### CURRENT DISGORGING DATE

January 2020. 45 months on lees.

##### SERVING SUGGESTION

Gougères, parmesan biscuits, tapenade or goat's cheese on sourdough croutons, freshly-shucked Tasmanian oysters.

##### ALCOHOL

12.5% alcohol/volume

##### VARIETAL COMPOSITION

Pinot Noir 39%, Chardonnay 53.3%, Pinot Meunier 7.7%.