



ALTO PINOT NOIR 2018

Terroir

The key terroir attributes of Apogee are:

- The cool humid climate has an average growing season temperature GST of 14.5°C which makes it one of the cooler Pinot Noir sites in Tasmania;
- The soil type is ferrosol, an acidic basalt-derived soil which is iron-rich and has a deep, well-drained clay-based profile; this soil acts by providing perfect drainage and moisture supply;
- 100% Pinot Noir Clone 777 from Morey St Denis in Burgundy; and
- A modified Scott Henry trellising system, an Apogee innovation which provides natural exposure of bunches and brilliant pigment in the fruit.

Winemaking style

My objective is to highlight the pure aromatic qualities of the pinot noir grown at Apogee — aromatic red cherry liqueur and raspberry : without excessive oak intrusion. The key structural component of the palate is natural, cool-climate acidity supported with soft grape tannins. Traditional Burgundian methods are employed including cold-soak, wild yeast and aging in French oak barriques.

Wine Making

Apogee Block 3, Pinot Noir clone 777. Warm season. Harvested 12 April 2018. Alc. 13.0%. 100% French oak. Côte de Beaune Burgundy in style: mid-colour with bright ruby hue, highly aromatic red berry summer pudding, mid-bodied but lovely fleshy texture, fresh acidity and light tannin balance. The Apogee site confers its floral characteristic (rose, raspberry) plus some emerging gamey characters. Drink 2019-2028. Food match- roast chicken, Brillat-Savarin soft-ripened cheese.

ANALYSIS

Alcohol: 13.0 % alcohol/volume.

Andrew Pirie Winemaker