



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
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VINTAGE DELUXE BRUT 2019

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, like Ay and Damery in Champagne, which are at the warmer end of that cool district. Apogee has an aridity index of -50 mm, which indicates that growing season moisture conditions are in surplus, another humid climate feature we have in common with Champagne.

WINEMAKING

Harvest date was 26 March 2019 after a warm, humid summer. Fruit analysis was 11.9 Baume and 11.5 g/l titratable acidity with a pH of 3.24. A vineyard blend of, 63% chardonnay, 21% pinot noir, 13% Fromenteau (Pinot Gris) and 3.0 % 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) on 22 December 2019 and is currently disgorged (yeast removed) with around 30 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. Single vineyard status plus winemaking interventions such as the use of oak in primary fermentation and aged wine in liqueurs are choices not available for mass-produced Champagne.

TASTING (September 2022)

Desirable green-gold hues indicate youthful vitality and good ageing potential and persistent, fine mousse. The nose shows a lifted floral aroma of white flowers, biscuity yeast, minerally sea breeze or oyster shell and a hint of hazelnut, honey and caramel. The palate is finely balanced between acidity, fruit flavours and a low dosage (liqueur addition) giving intensely flavoured mid- palate, acidity without bitterness in the finish and a long after-taste.

Andrew Pirie Winemaker

ANALYSIS

Alcohol: 12.9% alcohol/volume.

Total Acid: 8.75 g/L

ORIGIN

Lebrina, Tasmania



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 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.