



SINGLE VINEYARD ORIGIN  
**APOGEE**  
ANDREW PIRIE TASMANIA

## TASTING NOTE

Visits by appointment  
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### DELUXE VINTAGE ROSÉ 2021

#### VINTAGE 2021

The key features of the 2021 season were cooler than average temperatures and almost exactly average rainfall with only 23 mm in the ripening month of March. Harvest by hand of Pinot Noir, Chardonnay and Pinot Meunier took place on 8 April 2021, which is late by our sparkling standards and was a result of the cool mid-summer.

#### TERROIR

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

The climate at Apogee at Lebrina in northern Tasmania, 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 high summer humidity, another feature we have in common with Champagne.

#### WINEMAKING

A vineyard blend of 51 % *pinot noir*, 39 % chardonnay and 10 % 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 23 November 2021 and is currently disgorged (yeast removal) 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

"Light salmon pink in the glass. Aromas of red apple, redcurrant and raspberry along with hints of ruby-red grapefruit, sea spray, almond paste, white flowers, brioche, grilled Brazil nut, red berry Danish and crushed stone. Taut, high-tensile, saline acidity draws the wine into focus and provides a mineral-laden driveline, pastry and red fruits swelling before slowly retreating with a precise line and lingering, umami-rich finish". Dave Brookes. Halliday Wine Companion, 4 October 2024. **95 Points**.

Serve with duck and orange terrine. Cellaring potential: 5-15 years from disgorging date, depending on cellar conditions

**Andrew Pirie Winemaker**

#### ANALYSIS

Alcohol: 12.9% alcohol/volume.

Total Acid: 8.0 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. It is useful 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.