



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
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ALTO PINOT NOIR 2022

Apogee Pinot Noir is a Single Vineyard Wine

Terroir

- Apogee's (Lebrina) cool, humid climate has an average growing season temperature GST (Growing season temperature) of 14.5°C which makes it one of the cooler Pinot Noir sites in Tasmania. Humidity leads to softer tannins.
- 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.
- The modified Scott Henry trellis: a large 22,000 sq m per ha on 2.2 m wide rows a trimmed 2.2 m high makes it one of the biggest leaf displays (on an area-basis) in common use with obvious benefits to ripening and fruit flavour intensity.
- Pinot Noir Clones 777 and 115 from Morey St Denis in Burgundy.

Season

2022 vintage followed a warm summer, rainfall was average, and the ripening period was dry. The autumn season resulted in a soft supple wine which is already smooth to drink but another 2 years will see the oak integrate to give greater finesse and complexity.

Winemaking style

My objective is to present the highly 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.

Tasting Note January 2024

2022 was a warm season and it has produced one of my favourite wines of the moment. Harvested 13 April 2022. 100% French oak. Our usual soft aromatic style. Coffee-like French oak aromas, earthy forest floor then typical cherry liqueur, and red currant pastille. Mid-colour with bright ruby hue, unusually intense sweet fruit on mid-palate gives way to a long soft finish with highly aromatic red fruits. The Apogee site confers its floral/fruit characteristic (rose, raspberry and lavender) plus some emerging gamey characters. Drink 2023-2028. Food match- roast chicken, Brillat-Savarin soft-ripened cheese.

ANALYSIS

Alcohol: 13.0% alc/vol.

Andrew Pirie Winemaker

