



SINGLE VINEYARD ORIGIN  
**APOGEE**  
ANDREW PIRIE TASMANIA

## TASTING NOTE

Visits by appointment  
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### ALTO PINOT GRIS 2016

#### CONGRATULATIONS ON YOUR PURCHASE

We have brought a combination of craft and science to the making of this wine and hope you enjoy the fruit of our labours!

#### STYLE OBJECTIVE

What is that style objective for Apogee? It is to make a complex and aromatic white wine with a fine, fresh acid finish and a full, unctuous mid-palate. Maybe a Pinot Gris with some hints of Grigio. The French Pinot Gris style can be great: rich and fine, showing heady aromas of Turkish delight, and a soft palate but quite often the wines are sweet in good years. This makes them a difficult choice for food matching. Further south and at higher altitudes the aristocrats at of the Italian Pinot Grigio style come from the valley slopes of the Süd-Tyrol around Bolzano. These wines are consistently food-friendly. So let's combine the best of both worlds in ALTO: a full bodied, rich but dry Pinot Gris.

#### VINTAGE CONDITIONS & VITICULTURE

Overall 2016 was a dry and warm growing season with a dry February-March, a period crucial for quality. The harvest took place on 8 April 2016 at 13.2 Baume (creating 13+% alc), 7.23 g/l Acidity and a pH 3.34. The timing of harvest and the analysis are close to text-book perfect. Theoretically 13.0 Baume on 1<sup>st</sup> April are what we strive for in a perfect world which is achieved rarely in Australia because most sites are too warm. Pinot Gris thrives in the coolest regions and I am excited about its potential in very cool sites.

Pinot Gris grapes close to harvest. A great season, a perfect leaf canopy (2 layers deep) and lots of healthy, exposed bunches have contributed to the high quality of the 2016 Alto.



The fruit was free from disease and rich in flavour.

#### WINE MAKING

The house approach to Pinot Gris winemaking is not dissimilar to the methods employed in the early stages of Pinot Noir winemaking for sparkling. Once the grapes are crushed and pressed the juice is aerated in order to oxidize and degrade the pink colours from the skin of the grape. This not only changes the colour but also the flavor profile, rendering it more complex. Around 20% was fermented in small oak and allowed to proceed through a malo-lactic fermentation to soften acidity and create complexity.

#### ANALYSIS

Alcohol: 14.0% alcohol/volume.

Total Acid: 7.9 g/L

Andrew Pirie Winemaker.



#### TASTING NOTE

##### COLOUR

Very pale yellow-gold with just a tinge of green

##### BOUQUET

Very attractive aromatics with complex pear, fragrant florals with rose, musk and chalky minerals

##### PALATE

Full bodied with fleshy richness on the palate and texture of tannins from limited skin contact. The palate is dry but the intense fruit on the mid-palate gives an impression of sweetness. There is refreshing natural acidity to finish and cleanse the palate

##### RELEASE DATE

10 August 2016

##### AGEING POTENTIAL

2016-2026

##### SERVING SUGGESTION

Serve chilled in a mid-size white wine glass. Traditionally this style of Pinot Gris is served with rich pork dishes such as pig's trotters and roast pork but this wine could also be perfectly paired with grilled whiting served with butter and lemon

##### ALCOHOL

14.0% alcohol/volume

Titrateable Acidity 7.9 g/l pH 3.34