



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
1083 GOLCONDA ROAD LEBRINA TASMANIA 7254
INFO@APOGEETASMANIA.COM T: (03) 6395 6358
WWW.APOGEETASMANIA.COM

ALTO PINOT GRIS 2018

STYLE OBJECTIVE-GRIS OR GRIGIO?

How does the world classify grigio vs. gris? The French Pinot Gris style from Alsace is generally round, soft and rich, sometimes with a touch of sweetness, whereas the aristocrats of the Italian Pinot Grigio style come from the slopes of the Südtirol valleys around Bolzano. The Italian wines are generally drier, less alcoholic than the French style. Apogee's Pinot Gris style is generally somewhere between the two: the 2016, for example, was full and generous, more "Gris", while the 2018 is mid-bodied and dry, more "Grigio". But being single vineyard wines from good terroir both have the signature Apogee perfume and pale colour.

VINTAGE CONDITIONS & VITICULTURE

Overall 2018 was a dry and warm growing season (second warmest in last 10 years, after 2016). Aridity Index which gives a measure of wine style and aroma shows it was also second driest in 10 years making it a ripe, robust year. The harvest took place on 22 March 2018 at 12.5 Baume, 9.26 g/l Acidity and a pH 3.0. The timing of harvest was aimed at achieving flavour-ripe fruit without excess alcohol production in the finished wine. Because of its propensity to over-ripen Pinot Gris thrives in the coolest regions where it can ripen more slowly and develop delicate fruit perfumes.



Pinot Gris grapes close to harvest. 2018 was a great season with a perfect leaf canopy (2 layers deep) and very healthy, exposed bunches

WINE MAKING

The Apogee 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 to oxidize and degrade the pink colours from the skin of the grape. This not only changes the colour but also the flavour profile, rendering it more complex and less bitter. Around 10% was fermented in small oak and allowed to proceed through a malo-lactic fermentation to soften acidity and create complexity.

ANALYSIS

Alcohol: 12.5% alcohol/volume.

Total Acid: 7.0 g/L

Andrew Pirie Winemaker.



TASTING NOTE

COLOUR

Very pale for first two years, a feature of Apogee Pinot Gris

BOUQUET

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

PALATE

Mid-bodied with taut acidity and a mild nip of tannins from limited skin contact. The palate is dry but there is a refined roundness and lack of bitterness which comes from our style of winemaking. At this early stage the refreshing natural acidity makes it a perfect seafood wine.

AGEING REQUIREMENT

Ideally start drinking October 2018. Will age gracefully for many years

SERVING SUGGESTION

Serve chilled (6-8 °C) in a mid-size white wine glass. Traditionally Pinot Gris is served with rich pork dishes, but this wine could be perfectly paired with grilled whiting served with butter and lemon, or Mussels with butter and cream sauce or Tandoori chicken

ALCOHOL

12.5% alcohol/volume

Titrateable Acidity 7.0 g/l pH 3.04