



SINGLE VINEYARD ORIGIN  
**APOGEE**  
ANDREW PIRIE TASMANIA

## TASTING NOTE

Visits by appointment  
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### VINTAGE DELUXE BRUT 2014

#### 2014 DELUXE VINTAGE BRUT

Congratulations on your purchase of Apogee Deluxe Vintage Brut. These notes are designed to help you get the most out of the wine in terms of serving, storage and ageing and food matching. I hope you enjoy this produce from our very special site in northern Tasmania.

#### HOW DOES IT TASTE? - see side column for further details

Light gold with fine mousse and a suitable foamy collar when poured. Aromas range from bready, yeasty overtones through to perfumed red fruits and lemon-rind with a faint salty oyster-shell character which is part of our terroir. For a sparkling the wine is full-bodied on the mid-palate thanks to the cool climate pinot noir component but the cool climate chardonnay ensures a lean and fresh finish.

#### STYLE OBJECTIVE

The Apogee project has had several objectives, the main is it produce traditional method sparkling that rivals Champagne. Others are to demonstrate how the latest knowledge of terroir can pin-point great sites and to show that single site sparklings can produce the best wine.

#### WINE MAKING

Harvest date was 9 April 2011 after a cool humid summer. Fruit analysis was 10.5 Baume and 8.8 g/l Titratable Acidity. A vineyard blend of 46% pinot noir, 46% chardonnay and 8% 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. Around 25% of base wines were fermented in old oak casks. The oxidative pressing makes sparkling more complex and less fruity. The Apogee site produces a very aromatic red fruit perfume from pinot noir which lingers in the perfume of the wine. This is part of the terroir that comes from nature. The wine has spent on average 26 months on lees.

#### DELUXE METHOD

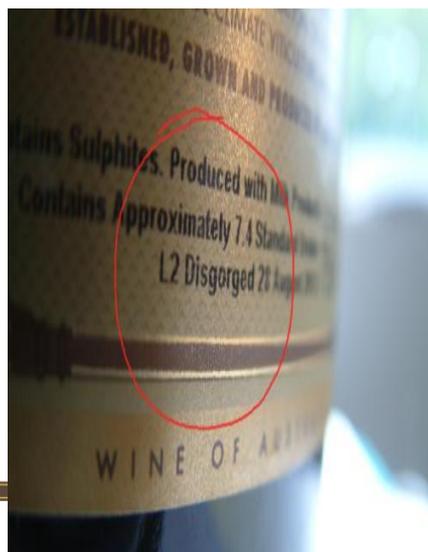
Apogee has adopted this description of its sparkling method to highlight the fact that it is seeking not only to match ordinary Champagne but also is striving to emulate Deluxe Cuvées by combining all of the vineyard quality factors with carefully chosen winemaking methods to enhance quality and complexity. Winemaking add-ons such as use of oak in primary fermentation and aged wine in liqueurs a choice are not available for mass produced Champagnes.

#### ANALYSIS

Alcohol: 12% alcohol/volume.

Total Acid: 8.3 g/L

Andrew Pirie Winemaker



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 in order to enjoy the wine at its peak. 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.

#### COLOUR

Pale gold with a very fine stream of bubbles

#### BOUQUET

A high perfume like a creamy pastry dough overlaid with fragrant red apples aromas, lemon rind and biscuity/bready yeastiness to finish. There is a trace of nuttiness from oak barrels

#### PALATE

Pinot Noir gives full, round and rich mid palate on the front of the palate but with racy, lemony acidity from the Chardonnay on the finish enhanced by the crackling small bead. Finishes dry to mid-dry. Dosage: 8.5 g/l.

#### FIRST RELEASE DATE

1 March 2017

#### SERVING SUGGESTION

Gougères, parmesan biscuits, tapenade or goat's cheese on sourdough croutons, oysters naturel.

#### ALCOHOL

12.0 % alcohol/volume

#### VARIETAL COMPOSITION

Pinot Noir 46%, Chardonnay 46%, Pinot Meunier 8%. Tirage date: November 2014.