



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
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ALTO PINOT GRIS 2014

REGION: LEBRINA, (IN THE HILLS SOUTH OF PIPERS BROOK) NORTHERN TASMANIA

CONGRATULATIONS

Congratulations on your purchase of Apogee Alto Pinot Gris 2014 which is the third release of this label. 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. To discover the vineyard location you can type the vineyard street address into Google Earth and you will see a recent image of the vineyard and surrounding country-side. Scan the QR code on the bottle to view the tasting video.

STYLE OBJECTIVE-Pinot Gris or Pinot Grigio

This so-called "grey" member of the Pinot family (Grey, the translation of Gris in French and Grigio in Italian is something of a misnomer because the grapes are actually a purple-pink). The French Pinot Gris style can be great with rich, fine wines showing heady aromas of Turkish delight but quite often the wines are sweet in good years. This can make certain years of the French version a difficult choice for food matching. The best Italian Pinot Grigio style come from the slopes of the Südtirol around Bolzano. Where does Apogee fit in this equation? Somewhere in the middle? My style objective is to make a complex and aromatic white wine with a fine, acidic finish and a full, dry but unctuous mid-palate. Maybe a Pinot Gris with some hints of Grigio.

VINTAGE CONDITIONS & VITICULTURE

Overall 2014 was a cool growing season.. The harvest took place on 8 May 2014 which would be one of the latest picking days for Pinot Gris in Australia. Pinot Gris thrives in the coolest regions and delivers wines with great aroma and individuality.

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. Around 20% was fermented in small oak and allowed to proceed through a malo-lactic fermentation to soften acidity and create complexity.

ANALYSIS

Alcohol: 13.8% alcohol/volume.

Andrew Pirie Winemaker.



COLOUR

Very pale gold

BOUQUET

Very attractive aromatics : musk, lilies, rose and minerals

PALATE

Full-bodied but dry, long and lean.

AGEING POTENTIAL

2014-2023

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

13.8% alcohol/volume
pH 3.25