



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
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ALTO PINOT GRIS 2013

CONGRATULATIONS

Congratulations on your purchase of Apogee Alto Pinot Gris 2013 which is the second 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

I am a big fan of 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 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 Südtirol around Bolzano. What is that style objective for Apogee? It is to make a complex and aromatic white wine with a fine, acidic finish and a full, unctuous mid-palate. Maybe a Pinot Gris with some hints of Grigio.

VINTAGE CONDITIONS & VITICULTURE

Overall 2013 was a very favourable growing season with a dry February, a month crucial for quality. The harvest took place on 22 April which would be one of the latest picking days for Pinot Gris in Australia and yet this is the perfect time for a harvest. Pinot Gris thrives in the coolest regions and I am excited about its potential in very cool sites. The fruit was free from disease and rich in flavour and acidity.

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: 13.3% alcohol/volume.

Total Acid: 8.6 g/L

Andrew Pirie Winemaker.



COLOUR

Almost a glacial white with just a tinge of green

BOUQUET

Very attractive aromatics almost like Riesling but fuller with rose, musk and minerals

PALATE

At this early stage of the wines life the palate tight and almost firm from the white wine tannins coming from the pinot gris skins however after a few moments the fullness and sweetness of the mid-palate opens and gives a glimpse of the future scale of the wine. Full-bodied but dry, long and lean.

RELEASE DATE

4 October 2012.

AGEING POTENTIAL

2013-2023

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

13.3% alcohol/volume

Titrateable Acidity 8.6 g/l pH 3.25