



SINGLE VINEYARD ORIGIN  
**APOGEE**  
ANDREW PIRIE TASMANIA

## TASTING NOTE

Visits by appointment  
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### DELUXE VINTAGE ROSÉ 2016

#### APOGEE ROSÉ STYLE OBJECTIVE

Dry but soft and round. Flavour-rich on the mid palate. The essence of cool-climate pinot noir perfume. Perfumed rose with lingering cherry liqueur. Deluxe Method refers to our traditional method with add-ons such as fermentation in small oak and aged liqueurs in the final blend.

#### VINEYARD

Apogee's temperature index (14.5 °C) and low moisture stress index place the vineyard close to Ay in Champagne in terms of ripening time and humidity, which influences style and leads to a full-bodied sparkling. We use some of the best pinot noir grapes from clones such as 777, 521 and 115 grown on the drier section of the vineyard. This is where we have ironstone based clay-loams dry enough to exert some moisture stress on the vines, which helps to build the mid-palate and enrich the perfume. The vines are grown on a special version of the 2-layered Scott Henry system pioneered by Apogee which promotes fruit health and exposure. Varietal Composition: 76% Pinot Noir, 12% Chardonnay, 12% Pinot Meunier

#### TASTING NOTE

Appearance Light salmon pink with fine mousse and a suitable foamy collar when poured

Aroma Distinctively complex secondary aromas are part of the Apogee style, induced by our oxidative juice handling. Cherry liqueur, raspberry compote and salty mineral to apple notes. A touch of coffee from the oak.

Body Mid- body, (only 12.5 % alcohol) but surprising flavour richness on the mid-palate due to the high pinot noir content from this special part of the vineyard. Chardonnay freshens the finish with its citrus tang.

Light salmon pink with fine mousse and a suitable foamy collar when poured. Heady aromas of cherry liqueur, raspberry compote and musk are typical of this vineyard and are found in this wine. The palate shows strong mid-palate richness and a taste of cranberry, liqueur cherry and aromatic red apples. There is a faint salty oyster-shell character, which is part of our terroir. The wine displays a full-bodied mid-palate thanks to the cool climate pinot noir, while the cool climate chardonnay component ensures a lively finish.

#### WINE MAKING

Harvest date was 17 March 2015 after a warm summer. Fruit analysis was 10.9 Baume, pH 3.15 and 11.5/l Titratable Acidity. A vineyard blend as described above was hand-picked and whole bunch pressed, soaked on skins (saigné) 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 modifies fruitiness and enhances complexity. 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. Our aim is to have the wine spend, on average, 30 months on lees.

#### ANALYSIS

Alcohol: 12.5% alcohol/volume.

Andrew Pirie Winemaker



#### APOGEE LEBRINA TASMANIA

##### APPEARANCE

Pale salmon pink with a very fine bead

##### BOUQUET

Cranberry, Maraschino cherry, strawberry and bruised rose petals. A trace of salty oyster-shell nuttiness from oak barrels and biscuity yeast character.

##### PALATE

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

##### TIRAGE & DISGORGING DATE

Tirage: Nov 2016 & Disgorged January 2019 (26 months on lees).

##### SERVING SUGGESTION

Foie gras, duck breast with sour cherries, quail salad.

##### ALCOHOL

12.5 % alcohol/volume

##### VARIETAL COMPOSITION

Pinot Noir 76%, Chardonnay 12%, Pinot Meunier 12%.

##### CELLARING (COOL CELLAR)

5-10 years from disgorge date-see back label