



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
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ALTO PINOT NOIR 2017

FIRST PINOT NOIR FROM APOGEE

Apogee Pinot Noir table wine was not to be a priority in our portfolio of wines because of the coolness of the Apogee site, rendering it better for sparkling wine than table wine. But in 2017 a combination of fortuitous events has brought forward our ambition to make a red wine from Pinot Noir. A special trellis system created at Apogee, the latest clones of Pinot Noir from France, a ferrosol soil which maintains a suitable level of stress for red wine combines in the some years to produce grapes suitable for red wine

STYLE OBJECTIVE

Our objective, and that dictated by the terroir of the Apogee vineyard, is to produce a highly perfumed pinot noir in the style of the lighter bodied Burgundy regions of Volnay, Beaune and Savigny-les Beaune. Here the wines are noted for their delicate strawberry perfumes. There are few regions of Australia that can achieve this style because it requires a mixture of coolness and humidity to achieve it.

VINTAGE CONDITIONS & VITICULTURE

The delicate, soft and aromatic style of this wine is predominantly a result of the climate of the Apogee site.

2017 summer was cooler than average but the last two months of ripening March and April were warm and dry leading to a good finish to the ripening period. The ripeness of the bunches was synchronous and they were free of disease. The harvest took place on 17-18 April 2016 at 13.0 Baume leading to 12.7% alcohol. Theoretically, 13.0 Baume on 1st April is theoretically the date and composition to strive for but it is achieved rarely in Australia because most sites are too warm. Conditions too warm for Pinot Noir lead to early ripening that can lead to rapid loss of acidity before flavours are fully formed.

WINE MAKING

This delicate style is based on open-vat fermentation, delayed malolactic and aging in small French oak for 7 months.

ANALYSIS

Alcohol: 12.7% alcohol/volume.

Andrew Pirie Winemaker



TASTING NOTE

COLOUR

Pure ruby red of light to mid-intensity

BOUQUET

Lifted red berry (strawberry, raspberry, red currants) with a delicate complex earthy aromas and very light dusting of toasty French oak

PALATE

Mid-bodied with fleshy richness on the palate and light tannins from limited skin contact. There is a lingering sweetness of cool climate Pinot Noir red-fruits-character.

AGEING POTENTIAL

2018-2026

SERVING SUGGESTION

Serve chilled in a large thistle or balloon-shaped glass to capture aromas. mid-size white wine glass. Serve with poultry, pork and creamy cheeses such as Delice de Bourgogne and Brie

ALCOHOL

12.7% alcohol/volume
Titrateable Acidity 6.5 g/l pH 3.56