



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
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APOGEE DELUXE VINTAGE

2011 DELUXE VINTAGE

Congratulations on your purchase of Apogee Deluxe Vintage. 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 full details

Being a new vintage the wine is still quite pale but shows fine mousse and a suitable foamy collar when poured. Aromas in the first whiff range from bready yeasty overtones through to floral and fruity with a faint briny oyster-shell character which is part of our terroir.

STYLE OBJECTIVE

The Apogee project has had several objectives. One was to show that the latest scientific methods can pinpoint sites and determine their best wine style before they are planted. Another is to show that single site sparklings can produce the best wine.

WINE MAKING

Harvest date was 14 April 2011 after a humid summer. Fruit analysis was 10.8 Baume and 13.8 g/l Titratable Acidity. A vineyard blend of fruit 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 40% of base wines were fermented in old oak casks. The oxidative pressing sets the style of sparkling as more complex and less fruity. That said the Apogee site produces a very aromatic red fruit perfume which is difficult to degrade and lingers in the perfume of the wine. This is part of the terroir that comes from nature. The wine has spent on average 16 months on lees so far.

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 it is striving to emulate Deluxe Cuvées by combining all of the vineyard quality factors with carefully chosen winemaking methods to enhance complexity such as use of oak in primary fermentation- a choice which is not available for mass produced Champagnes. Disgorging is done on site at Golconda Road to hand craft the final product with careful selection of disgorging liqueur.

ANALYSIS

Alcohol: 12.4% alcohol/volume.

Total Acid: 8.3 g/L

Andrew Pirie Winemaker



COLOUR

Pale copper gold with very fine bubbles

BOUQUET

A high perfume like a creamy pastry dough overlaid with a mix of blueberry and raspberry summer pudding. of fragrant red berries which then mixes with biscuity/bready yeast aromas to finish on a non-fruity savoury note

PALATE

Pinot Noir gives full, round and rich mid palate for a sparkling on the front but with racy, lemony acidity from the Chardonnay on the finish enhanced by the crackling small bead. Finishes dry to mid-dry. Dosage: 13 g/l.

RELEASE DATE

15 February 2013

SERVING SUGGESTION

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

ALCOHOL

12.5 % alcohol/volume

Varietal Composition: Pinot Noir 31%, Chardonnay 44%, Pinot Meunier 25%. Tirage date: October 2011.

Comments on 2010 Vintage from a world authority:
"Brilliant Andrew, a dazzling new stepping stone in the development of world class Australian sparkling wine!" Tom Stevenson- Author of Christie's Encyclopaedia of Sparkling Wine

Updated 19 Feb 2013