



SINGLE VINEYARD ORIGIN  
**APOGEE**  
ANDREW PIRIE TASMANIA

## TASTING NOTE

Visits by appointment  
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### VINTAGE DELUXE BRUT 2013

#### 2013 DELUXE VINTAGE BRUT

Congratulations on your purchase of Apogee Deluxe Vintage Brut. 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 single vineyard wine, 100% 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

At Apogee my objective is to try to emulate the culture of a "Grand Cru" site in Champagne or Burgundy. The first step was to use the latest scientific methods to locate, plant and trellis the vineyard to maximize quality of the fruit produced. Next was to lavish a relatively small scale (2 ha.) vineyard with intensive care throughout the season to ensure that every shoot and every bunch is in the best position to create great fruit and great wines. I hope when you taste this wine that you will agree this north-facing site located at 210m altitude in a cool-humid climate is producing very good traditional method sparkling wine, and with age is on a par with Deluxe Champagne.

#### WINE MAKING

Harvest date was 3 April 2013 after a warm, fine summer. Fruit analysis for the blend was 10.9 Baume and 8.5/l Titratable Acidity (TA) and pH 3.13. The 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 25% of base wines were fermented in old oak casks. Aerobic handling of juice after pressing the grapes sets the Apogee style of sparkling as more complex and less fruity. That said, the Apogee site produces a very aromatic red fruit perfume which lingers in the perfume of the wine. This is part of the terroir that comes from nature. The wine has spent on average 20 months on lees.

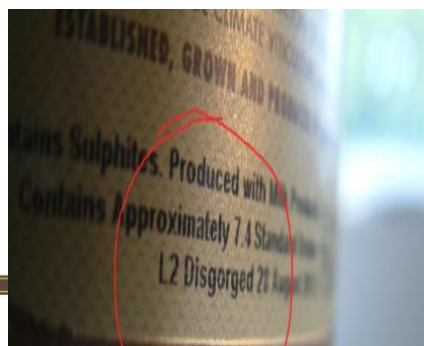
#### DELUXE METHOD

Apogee has adopted this description of its sparkling method to highlight the fact that it is seeking not just to match ordinary Champagne. We are striving to emulate Delux Cuvées from that region by combining a "grand cru" approach in the vineyard with carefully chosen winemaking methods to enhance complexity. For instance we use oak barrels for a portion of the 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: 12.0 % alcohol/volume.  
Total Acid: 6.9 g/L

Andrew Pirie Winemaker



#### DISGORGING DATE

On the back label is the disgorging date! This gives the day on which the final stage of the sparkling process has occurred. It is an important milestone because from this date sparkling wines begin to mature. Likely life-span 10 years from this date. Store sparkling wine on its side to keep the cork moist.



#### COLOUR

Pale gold with very fine bubbles

#### BOUQUET

Oyster shell character like the whiff of a sea breeze. A high perfume like a creamy pastry dough overlaid with fragrant red-apple aromas. Biscuity/bready yeastiness adds to the package which finishes on a non-fruity, savoury note

#### PALATE

Pinot Noir gives full, round and rich mid palate on the front of the palate but with racy, lemony acidity from the Chardonnay on the finish enhanced by the crackling small bead. Finishes dry to mid-dry. Dosage: 12 g/l.

#### SERVING SUGGESTION

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

#### ALCOHOL

12.0 % alcohol/volume

#### VARIETAL COMPOSITION

Pinot Noir. Pinot Meunier & Pinot Gris 62%,  
Chardonnay 38%, Tirage date: 26  
November 2013. Dosage 9.5 g/l  
**LIKELY BEST YEAR TO DRINK**  
2015-18

Updated 24 Aug 2015