



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
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VINTAGE DELUXE ROSÉ 2014

INTRODUCTION

These notes are designed to help you get the most out of the wine in terms of serving, storage, ageing and food matching. I hope you enjoy this traditional method sparkling from Apogee's very special vineyard site in northern Tasmania. The Apogee project has had several objectives: to produce traditional method sparkling that rivals Champagne and to show-off the flavour nuances of the Apogee site terroir (aromatic perfume from pinot noir and oyster-shell minerality from chardonnay).

STYLE OBJECTIVE

It is to make a medium bodied and dry rosé sparkling that will be suitable as an aperitif or as an accompaniment to lighter meats such as duck breast, quail and chicken, and to mildly spicy dishes. To achieve this aim Apogee uses some of the best pinot noir grapes from clones such as 777, 521 and 115 grown on the lighter soils of the vineyard. These are iron-stone based clay-loams that are dry enough to exert some moisture stress on the vines, which helps to build character and perfume in the wine.

TASTING NOTE

Light salmon pink with fine mousse and a suitable foamy collar when poured. Heady aromas of cherry, raspberry and musk are typical of this vineyard and are found in this wine. The palate shows strong mid-palate richness and after taste of red berries, even bitter-orange perfumes. There is a faint salty oyster-shell character which is part of our terroir. The wine is full-bodied for a sparkling on the mid-palate thanks to the cool climate pinot noir but the cool climate chardonnay ensures a fresh finish.

Tyson Stelzer Tasting Note in his Sparkling Wine Report 2017 May 2017 **94 points**

Piper's River pinot noir is the secret to many of Australia's most refined sparkling rosés and Andrew Pirie knows this as well as anyone. The calibre of this cuvée far exceeds the proportions of his little vineyard. A gorgeous pale salmon hue, it's infused with magnificent red cherry and strawberry fruit, framed in spice and even the most subtle hints of coffee and dark chocolate from partial fermentation in old oak casks. Pinot builds a palate of magnificent body and presence, yet upholds focus and tension, thanks to cool Tasmanian acidity on a finish that lingers long and accurate. Delightful.

WINE MAKING

Harvest date was 9 April 2014 after a cool humid summer. Fruit analysis was 10.5 Baume, pH 3.09 and 8.8 g/l Titratable Acidity. A vineyard blend of 88% pinot noir and 12% chardonnay 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 makes sparkling more complex and less fruity. 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. The wine has spent, on average, 30 months on lees.

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 but also is striving to emulate Deluxe Cuvées by combining all the vineyard quality factors with carefully chosen winemaking methods to enhance quality and complexity. Winemaking add-ons such as use of oak in primary fermentation and aged wine in liqueurs a choice are not available for mass produced Champagnes.

ANALYSIS

Alcohol: 12.5% alcohol/volume.

Total Acid: 8.0 g/L

Andrew Pirie Winemaker



APOGEE LEBRINA TASMANIA

APPEARANCE

Pale salmon pink with a very fine stream of bubbles

BOUQUET

Cranberry, Maraschino cherry, strawberry and bruised rose petals. A trace of the salty oyster-shell high perfume from the region. Nuttiness from oak barrels and biscuity yeast character.

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 full but dry. Dosage 8.5 g/l.

TIRAGE & DISGORGING DATE

November 2014 & March 2017. 26 months on lees.

SERVING SUGGESTION

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

ALCOHOL

12.5 % alcohol/volume

VARIETAL COMPOSITION

Pinot Noir 88%, Chardonnay 12%, Tirage date: November 2014.

CELLARING (COOL CELLAR)

5-10 years from disgorging date-see back label