



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
1083 GOLCONDA ROAD LEBRINA TASMANIA 7254
INFO@APOGEETASMANIA.COM T: (03) 6395 6358
WWW.APOGEETASMANIA.COM

VINTAGE DELUXE BRUT 2015

INTRODUCTION

The key to this wine is the terroir of the Apogee Vineyard in northern Tasmania. The soil type is ferrosol, an acidic basalt-derived soil which has a deep, porous and well-drained clay-based profile.

CLIMATE

The climate at Apogee is as cool as Champagne (Apogee GST (average growing season temp) is 14.5 which compares with Ay and Damery), and it has an aridity index of -50 mm which indicates growing season moisture conditions are also similar to Champagne.

TASTING NOTE

This is probably the best example of the Brut label since our first release in 2010. It is forthright in expressing our single vineyard perfumes of red apples, honey and a salty raspberry which is complexing with age.

"Light to medium yellow colour, with a bouquet showing considerable age development: lots of sherry aldehydes and complex, mellow, straw, hay and toasted bread nuances, a little nuttiness. It's a very good wine, Bollinger comes to Tasmania! The finish is soft, dry, refined and beautifully-balanced". Huon Hooke 24 MAY 2019. 95 Points.

WINE MAKING

Harvest date was 30 March 2015 after a cool, humid summer. Fruit analysis was 10.9 Baume and 11.6 g/l titratable acidity with a pH of 3.16. A vineyard blend of 45% pinot noir, 49% chardonnay and 6% pinot meunier 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 10% 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 26 months on lees. It was tiraged on 15 October 2015 and is currently disgorged with around 40 months on lees.

DELUXE METHOD

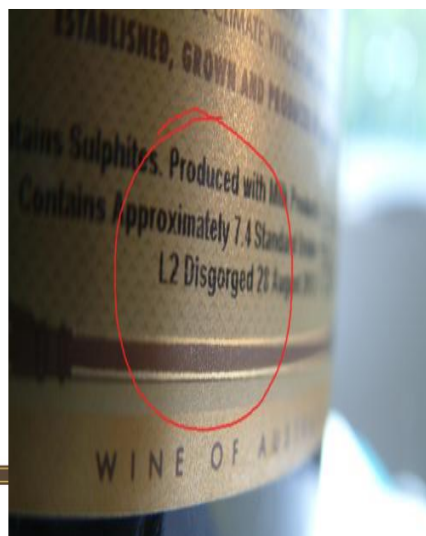
Apogee has adopted this description of its traditional method to highlight the fact that it is seeking not only to match ordinary Champagne but also is striving to emulate Deluxe Cuvées by combining all of the vineyard quality factors with carefully chosen winemaking methods to enhance quality and complexity. Winemaking add-ons such as use of oak in primary fermentation and aged wine in liqueurs are a choice are not available for mass produced Champagnes.

ANALYSIS

Alcohol: 12.8% alcohol/volume.

Total Acid: 9.75 g/L

Andrew Pirie Winemaker



On the back label is the disgorging date! This gives the day on which the yeast is removed from the aging bottle. Ideally allow the bottle two weeks from disgorging to settle. Very few sparklings give the consumers open access to this information and yet it is vital to know when each batch was produced in order to enjoy the wine at its peak. These sparkling wines, once disgorged, have a long life span of around 5-10 years from disgorging date. Store sparkling wine on its side to keep the cork moist.



APOGEE LEBRINA TASMANIA SUMMARY COLOUR

Pale gold with a very fine stream of bubbles

BOUQUET

A field of hay, fragrant red apple aromas, lemon rind and biscuity/bready yeastiness to finish. There is a trace of nuttiness from oak barrels. Bold but well

PALATE

Pinot Noir gives full, round and rich mid front palate but with racy, lemony acidity from the Chardonnay on the finish enhanced by the crackling small bead. Finishes dry to mid-dry. Dosage: 8.4 g/l.

TIRAGE & DISGORGING DATE

October 2015 & January 2019. 39 months on lees.

SERVING SUGGESTION

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

ALCOHOL

12.8 % alcohol/volume

VARIETAL COMPOSITION

Pinot Noir 45%, Chardonnay 49%, Pinot Meunier 6%.