



ALTO PINOT NOIR 2019

Single Vineyard Wine

Terroir

The key terroir attributes of Apogee are:

The cool humid climate has an average growing season temperature GST (Growing season temperature) of 14.5°C which makes it one of the cooler Pinot Noir sites in Tasmania.

The soil type is ferrosol, an acidic basalt-derived soil which is iron-rich and has a deep, well-drained clay-based profile; this soil acts by providing perfect drainage and moisture supply.

100% Pinot Noir Clones 777/521 and 115 from Morey St Denis in Burgundy; and

A modified Scott Henry trellising system, an Apogee innovation which provides natural exposure of bunches and brilliant pigment in the fruit.

Pinot Noir clones:

521	33%
115	23%
777	44%



Winemaking style

My objective is to highlight the pure aromatic qualities of the pinot noir grown at Apogee — aromatic red cherry liqueur and raspberry: without excessive oak intrusion. The key structural component of the palate is natural, cool-climate acidity supported with soft grape tannins. Traditional Burgundian methods are employed including cold-soak, wild yeast and aging in French oak barriques.

Wine Making

Warm season. Harvested 11 April 2019. Alc. 13.5%. 100% French oak. Côte de Beaune Burgundy in style meaning tannin profile is not strong but aromatics are pronounced: a perfume of fruit pastilles –plum, cherry and blueberry preserve. Mid-colour with bright ruby hue, sweet fruit on mid-palate gives way to good acidity on finish highly aromatic red berry summer pudding, mid-bodied the soft, fleshy texture stands out. The Apogee site confers its floral/fruit characteristic (rose, raspberry and lavender) plus some emerging gamey characters. Drink 2020-2028. Food match- roast chicken, Brillat-Savarin soft-ripened cheese.

ANALYSIS

Alcohol: 13.5 % alcohol/volume.

Andrew Pirie Winemaker