



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 2020

#### TERROIR

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

The climate at Apogee, on average, is as cool as Champagne: Apogee GST (average growing season temp) is 14.5°C, like Ay and Damery in Champagne, which are at the warmer end of that cool district. Apogee has an aridity index of -50 mm, which indicates that growing season moisture conditions are in surplus, another humid-climate feature we have in common with Champagne.

#### WINEMAKING

Harvest date was 31 March 2020 after a cooler than average summer with a cool ripening month of March and 150 mm of rain. The summer in total was cooler and wetter than average leading to great delicacy of fruit character. Tirage analysis was 11.0 % alc/vol and 7.98 g/l titratable acidity with a pH of 3.1. A vineyard blend of, 46 % chardonnay, 47 % pinot noir, and 7.0 % 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. The oxidative pressing makes sparkling more complex and less fruity. It was tiraged (bottled with yeast) on 24 November 2020 and is currently disgorged (yeast removed) with around 36 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 is also striving to emulate Deluxe Cuvées by nuancing all the vineyard quality factors with carefully chosen winemaking methods destined to enhance quality and complexity. Single vineyard status plus winemaking interventions such as the use of oak in primary fermentation and aged wine in liqueurs are choices not available for mass-produced Champagne.

#### TASTING (December 2023)

Pale gold hues indicate youthful vitality and good ageing potential. The fine mousse is persistent with a small collar of foam at first. The nose shows an initial burst of yeastiness then a lifted floral aroma of white flowers, biscuity yeast, mineral sea breeze or oyster shell and even a hint of jasmine. The palate is lean, refreshing and finely balanced by cool-climate acidity leading to a dry finish (dosage of 8.5 g/L) with fine, fruit flavours, intensely flavoured mid-palate, and acidity without bitterness in the finish and a long after-taste. This could be described as an aperitif style.

Serve with: oysters (Tasmanian of course), scallops, caviar, parmesan cheese and biscuits. Cellaring potential: 5-10 years from disgorging date, depending on cellar conditions.

#### Andrew Pirie Winemaker

#### ANALYSIS

Alcohol: 12.5% alcohol/volume.

Total Acid: 8.0 g/L

#### ORIGIN

Lebrina, Tasmania



On the back label is the disgorging date! This gives the day on which the yeast is removed from the aging bottle. It is useful to know when each batch was produced 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.