



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
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ALTO PINOT GRIS 2020

SINGLE VINEYARD PINOT GRIS

The key terroir attributes which shape APOGEE Pinot Gris are cool seasonal temperatures (14.5°C average growing season temperature) which cause late ripening (average harvest date April 15th), ironstone-based ferrosols, which are free-draining, humid conditions in summer which minimize moisture stress and bitterness in the grapes, and a Guyot-Scott Henry training system, which produces a great photosynthetic area (essential for mid-palate richness).

VINTAGE CONDITIONS & VITICULTURE

2019/2020 was affected by a dry and warm El Niño growing season with some rain late in the season. The harvest took place on 23 April at 13.3 Baume, 9.95 g/l Acidity and a pH 3.29. The fruit was in perfect condition. Because of its propensity to over-ripen Pinot Gris thrives in the coolest regions (like APOGEE's) where it can ripen more slowly and develop delicate fruit perfumes. Ripening in 2020 was long and slow with over 100 days from flowering to harvest.



2020 APOGEE Alto Pinot Gris harvest, 23 April 2020

WINEMAKING

The APOGEE approach to Pinot Gris winemaking is not dissimilar to the methods employed in the early stages of Pinot Noir winemaking for sparkling. Once the grapes are crushed and pressed there is a moment of skin contact to extract perfumes and flavours, which mostly reside in the skin. The juice is then aerated to oxidize and degrade the pink pigments. This not only removes the colour, but it also changes the flavour profile, rendering it rounder and softer. The ferment was allowed to proceed through a partial malo-lactic fermentation to soften acidity and create complexity by dropping the malic acid level from 3.9 to 2.5 g/l

ANALYSIS

Alcohol: 14.0 % alcohol/volume.
Tit. Acidity: 7.0 g/L

Andrew Pirie Winemaker.



TASTING NOTE

COLOUR

Pale yellow gold

BOUQUET

Very typical APOGEE aromatics with complex pear, fragrant florals with "salty" rose, musk and chalky minerals

PALATE

Rich and fuller than 2019 with good acidity and mild tannins from limited skin contact. There is a refined roundness which comes from our style of winemaking. The full-bodied style is more Alsace gris than Italian grigio.

AGEING REQUIREMENT

Drink now -2030. Will age gracefully for many years beyond that time.

SERVING SUGGESTION

Serve chilled (6-8 °C) in a mid-size white wine glass. Traditionally Pinot Gris is served with rich pork dishes, but this wine could be perfectly paired with grilled whiting served with butter and lemon, mussels with white wine or Tandoori chicken.