TASTING NOTE

Visits by appointment
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ALTO PINOT NOIR 2020

Apogee Pinot Noir is a Single Vineyard Wine

Terroir

- Apogee's (Lebrina) 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. Humidity leads to softer tannins.
- 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.
- The modified Scott Henry trellis 22,000 sq m per ha 2.2 m wide rows a trimmed 2.2 m makes it one of the highest leaf displays in common use with obvious benefits to ripening and fruit flavour intensity.
- Pinot Noir Clones 777 and 115 from Morey St Denis in Burgundy.

Season

2020 was the coolest and wettest since 2011. This adds challenges to red wine making where a certain amount of stress adds to colour and tannin backbone. Nonetheless, this 2020 pinot noir has very good mid-palate intensity and intense flavour with soft tannins.

Winemaking style

My objective is to present the highly 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

Cool, late season. Harvested 22 April 2020. 100% French oak. The usual soft aromatic style with mild French oak aromas, cherry liqueur and red currant pastille. Mid-colour with bright ruby hue, sweet fruit on mid-palate gives way to good acidity on finish with highly aromatic red berry summer pudding afteraroma. The Apogee site confers its floral/fruit characteristic (rose, raspberry and lavender) plus some emerging gamey characters. Drink 2022-2026. Food match- roast chicken, Brillat-Savarin soft-ripened cheese.

ANALYSIS

Alcohol: 13.0 % alcohol/volume.

Andrew Pirie Winemaker