



SINGLE VINEYARD ORIGIN  
**APOGEE**  
ANDREW PIRIE TASMANIA

## TASTING NOTE

Visits by appointment  
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### ALTO PINOT GRIS 2021

#### SINGLE VINEYARD PINOT GRIS

The key terroir attributes which shape APOGEE Pinot Gris are cool summer temperatures (14.5°C average growing season temperature) which cause late ripening (average harvest date April 15<sup>th</sup>), ironstone-ased ferrosols, which are free-draining, humid conditions in summer which minimise moisture stress and bitterness in the grapes, and a Guyot-Scott Henry training system, which displays a large leaf area (essential for mid-palate richness).

#### VINTAGE CONDITIONS & VITICULTURE

2021/2022 was affected by a wet mid-summer, cool but with an excellent dry ripening period, especially late March 2021. The harvest took place on 11 April at 14 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 2021 was long and slow with over 100 days from flowering to harvest.



*APOGEE Alto Pinot Gris harvest*

#### WINEMAKING

The APOGEE approach to Pinot Gris winemaking is not dissimilar to the methods employed in the early stages of sparkling Pinot Noir winemaking for base wine. 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: 13.5 % alcohol/volume.  
Titratable Acidity: 6.8 g/L

Andrew Pirie Winemaker.



#### SHORT TASTING NOTE

##### COLOUR

Pale white gold

##### BOUQUET

Very typical APOGEE aromatics with pear akvavit, fragrant florals such as lily and rose, musk and chalky minerals.

##### PALATE

Good acidity gives vibrant freshness, acidity and textures from limited skin contact balanced by mid-full body. There is a refined roundness, which comes from our style of winemaking. Mid-palate intensity comes from our trellis system. The richer 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 spicy food such as Green Thai chicken curryingtastingT.