



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

### ALTO PINOT NOIR 2021

## 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 biggest leaf displays (on an area-basis) 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

2021 was one of the coolest 3 years in the last decade but rainfall was average, and the ripening period was dry. The dry finish to the season is good for red wine making where a certain amount of stress adds colour (anthocyanin) and tannin (polyphenols). The tannin gives backbone and keeping ability.

### 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.

### Tasting Note May 2023

Cool, late season. Harvested 12 April 2021. 100% French oak. More tannic than our usual soft aromatic style. Coffee-like French oak aromas, typical 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 after-aroma. The Apogee site confers its floral/fruit characteristic (rose, raspberry and lavender) plus some emerging gamey characters. Drink 2023-2030. Food match- roast chicken, Brillat-Savarin soft-ripened cheese.

### ANALYSIS

Alcohol: 14.2 % alcohol/volume.

Andrew Pirie Winemaker

