



VINTAGE DELUXE BRUT 2022

THE VINTAGE

Varietal composition: 39% Chardonnay, 45 % Pinot Noir, 12% Pinot Gris (aka Fromenteau in Champagne), 4% Pinot Meunier. Pinot Gris, an official grape for Champagne, is occasionally used with great success in our blend to heighten acidity in warm years.

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 is cool, humid and defined as Cfb, in common with famous regions in Europe, according to the Köppen-Geiger classification. The region is defined by rolling hills, soaring wedge-tail eagles and diving platypuses. The climate at Apogee, on average, is as cool as Champagne: Apogee GST (average growing season temp) is 14.7°C, like Ay and Damery in Champagne, which are at the warmer end of that cool district.

The 2022 season was warmer than 2021 and slightly warmer than average. Rainfall was also around average during the growing season and the ripening months were relatively dry with only 38 mm total in the key ripening months of February. Harvest date for all varieties of Pinot Noir, Chardonnay and Pinot Meunier, Pinot Gris took place on 31 March 2022 which is a few days later than average.

WINEMAKING

The blend of grapes described above was made at harvest, a vineyard blend, and grapes were 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 1 November 2022 and is currently disgorged (yeast removed) after around 30 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 to mass-produced Champagne.

TASTING

"Pale in the glass with a fine, energetic bead and mousse. Aromas of green apple and citrus fruits alongside hints of crushed shell, clover blossom, freshly baked pastries, shiitake, sea breeze, ozone, flint and stone. It's all about precision and tension on the palate, the fruit propelled forward on a rail of crystalline acidity, gaining velocity before resolving in a gentle fan of citrus, grilled nuts and fresh pastry. It's in wonderful form." Dave Brookes, 23 October 2025, *Halliday Wine Companion*.

The palate is full, refreshing and finely balanced by cool-climate acidity leading to a dry finish (dosage of 7.2 g/L)
Serve with oysters (Tasmanian of course), scallops, caviar, parmesan cheese and biscuits
Cellaring potential: 5-15 years from disgorging date, depending on cellar conditions

Andrew Pirie Winemaker

ANALYSIS

Alcohol: 12.1% alcohol/volume. We use low amounts of S02 preservative.



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.