



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
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ALTO PINOT GRIS 2023

SINGLE VINEYARD PINOT GRIS

The key terroir attributes that shape APOGEE Pinot Gris are cool summer 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 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). Clone D1V7 Pinot Gris is in Blocks 10 and 11 at Apogee, near the entrance, on pure red basaltic soils with a base of decaying rock.

VINTAGE CONDITIONS & VITICULTURE

The 2023 vintage was above average season in terms of rainfall with average temperature and a fairly dry ripening. Harvest took place on 14 April at 13.5 Baume. To the experienced eye these numbers are rarely found in Australia and would be more typical of Süd-Tyrol in northern Italy given the combination of high sugar and high natural acidity. This combination gives good natural balance and keeps the palate finish fresh and dry, despite the medium to high alcohol content. 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 ripens more slowly and develops delicate fruit perfumes. Like 2022, ripening in 2023 was long and slow with over 100 days from flowering to harvest.



APOGEE Alto Pinot Gris at 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 (30% in 2-4-year French oak) through a partial malo-lactic fermentation to soften acidity, by reducing the malic acid level, and create complexity.

ANALYSIS

Alcohol: 13.7 % alcohol/volume.
Titratable Acidity: 7.4 g/L pH 3.27

Andrew Pirie, Winemaker.



SHORT TASTING NOTE

COLOUR

Pale gold

BOUQUET

Very typical APOGEE aromatics with pear akvavit, crushed flowers of 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 somewhere between Alsace Gris and 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 curry.