



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
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ALTO PINOT NOIR 2024

TERROIR

Apogee's 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. High atmospheric humidity during late ripening, a feature of the region, leads to softer tannins and complex flavours. 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: an exposed leaf area of 22,000 sq m per ha on 2.2 m wide rows a trimmed 2.2 m high makes it one of the biggest 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 2024-2025

Normal rainfall in the first half of the season then progressively it became drier towards the key ripening months of February/ March with a dry April, one of the driest on record. This made the last days of ripening, which are critical for final flavour, very productive. The growing season October-April was one of the warmest on record with a GST of 15.9°C taking us to the limits of the cool-climate definition.

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 whole bunch, cold-soak, wild yeast, and aging in French oak barriques from coopers in Saint Romain, Burgundy.

TASTING NOTE

A mild water stress was imposed on vines during the ripening period and it has endowed this wine with bright red-blue colour due to malvidin-3-O-glucoside, a pigment and antioxidant. The unusual feature of this PN is the high % of 777 clone from Burgundy. This clone does not do well in the warmer drier parts of Australia but, because of its low vigour, excels in the cool, humid locations like Lebrina/Pipers Brook and produces lifted red fruit perfumes (raspberry/strawberry). Harvested on a perfect "end of season" date of 29th March 2024. 100% French oak. "A bright ruby, elegant and poised red wine, with a slippery and full mouthfeel, mild tannins and roundness. Perfumes are red berry summer pudding and beautifully integrated oak. The palate finishes with blueberry and raspberry and mild, toasty oak. It fills out with aeration in the opened bottle and will dramatically flesh-out over next 12 months. For current drinking, but the tannin/acid framework will permit extended aging for 10 years. Pair with soft washed rind cheese, roast duck, mushroom risotto.

Humid climates can give the perfect mix of berry perfumes and forest floor characters. These shape this wine, and it takes it closer to Burgundy in style than many New World versions.

Food suggestions: roast chicken, duck breast with cherries, Brillat-Savarin soft-ripened cheese.

Andrew Pirie Winemaker

Alcohol: 13.7% alc/vol.