



ALTO PINOT GRIS 2019

STYLE OBJECTIVE-GRIS OR GRIGIO?

How does the world classify Grigio vs. Gris? The French Pinot Gris style from Alsace is generally round, soft and rich, whereas the aristocrats of the Italian Pinot Grigio style come from the slopes of the Süd-Tyrol valleys around Bolzano. The Italian wines are generally drier, less alcoholic than the French style. Apogee's Pinot Gris style is generally somewhere between the two: the 2016, for example, was full and generous, more "Gris", while the 2018 is mid-bodied and dry, more "Grigio". 2019 Vintage is fuller than the 2018. All being single vineyard wines from good terroir they have the signature Apogee perfume, pale colour and minerally acidity.

VINTAGE CONDITIONS & VITICULTURE

Overall 2019 was a dry and warm growing season. The harvest took place on 5 April at 12.9 Baume, 9.5 g/l Acidity and a pH 3.3. Fruit was in perfect conditions. 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.



Pinot Gris grapes close to harvest. 2019 was a great season with a perfect leaf canopy (2 layers deep) and very healthy, exposed bunches

WINE MAKING

The Apogee approach to Pinot Gris winemaking is not dissimilar to the methods employed in the early stages of Pinot Noir winemaking for sparkling. Once the grapes are crushed and pressed there is a brief 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. Around 10% was fermented in small oak and allowed to proceed through a malo-lactic fermentation to soften acidity and create complexity.

ANALYSIS

Alcohol: 13.5% alcohol/volume.

Total Acid: 7.0 g/L

Andrew Pirie Winemaker.



TASTING NOTE

COLOUR

Very pale for first two years, a feature of Apogee Pinot Gris

BOUQUET

Very attractive aromatics with complex pear, fragrant florals with "salty" rose, musk and chalky minerals

PALATE

Rich but dry with good acidity and mild tannins from limited skin contact. There is a refined roundness which comes from our style of winemaking. At this early stage of youthfulness, with full mid-palate and fresh finish the refreshing natural acidity makes it a perfect all-round summer wine.

AGEING REQUIREMENT

Drink now -2025. 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, or Mussels with butter and cream sauce or Tandoori chicken

ALCOHOL

13.5% alcohol/volume

Titrateable Acidity 7.0 g/l pH 3.20