



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
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VINTAGE DELUXE ROSÉ 2020

STYLE OBJECTIVE- A SAIGNÉ METHOD ROSÉ

The pinnacle of the sparkling wine craft is the pinot noir-based pink sparkling wine made by the rosé de saigné method, which involves extracting colour by bleeding (*saigner* (Fr)) colour from skins before pressing the grapes. The skin extraction not only provides the pink colour but also body from the natural tannins which accompany the colour. The suitability of pinot noir grapes from the Pipers River/Lebrina region is renowned particularly because of their contribution of perfume and elegant structure to the rosé style. Deluxe Method is our version of the traditional method of sparkling craft and refers to our dedication to the highest quality in all stages of grape-growing and winemaking.

VINEYARD

Apogee vineyard's temperature index (14.9 °C) and low moisture stress index place the vineyard close to Ay in Champagne in terms of ripening time and humidity. Both these climatic factors are thought to influence style and this combination leads to a full-bodied sparkling. The wine is a blend of early-maturing pinot noir grapes from clones such as 777, 521 and 115 grown on the dry, eastern section of the vineyard. Mild stress helps to build mid-palate intensity and enriches the perfume in the wine and adds some tannin. The vines are grown on a unilateral version of the Scott Henry system pioneered by Apogee, which promotes fruit health and exposure. **2020 Varietal Composition: 75% Pinot Noir, 17% Chardonnay, 8% Pinot Meunier.**

WINEMAKING

Harvest date was slightly later than average following a summer cooler and wetter than average. The vineyard blend of grapes, determined at the time of harvest, was hand-picked and whole bunch pressed, soaked on skins (*saigné*) with oxidative handling methods to enhance complex flavours and modify pigment derived from the black pinot noir skins. Around 15% of base wines were fermented in old oak casks. The oxidative pressing reduces primary fruit aromas and makes sparkling more complex and less fruity. Despite the winemaking method the Apogee site produces a very aromatic red fruit perfume from pinot noir which lingers in the wine. This is part of the terroir that comes from nature. Our aim is to have the wine spend, on average, 24-30 months on lees.

TASTING NOTE

Appearance Light salmon pink with fine mousse and a suitable foamy collar when poured.

Aroma Distinctively secondary aromas are part of Apogee style, induced by our oxidative juice handling. Fragrant raspberry and strawberry compote with some yeasty components like a red berry tart. There is also the sea-breeze component, a salty, mineral touch.

Body & Palate Mid-weight palate but surprising flavour richness on the mid-palate due to the high pinot noir content from this special part of the vineyard. Chardonnay freshens the finish with its citrus tang.

ANALYSIS

Alcohol: 13.0 % alcohol/volume.

Andrew Pirie Winemaker



To drink the wine at its best, allow a minimum of six months from disgorging date (shown left on back label).



APOGEE LEBRINA TASMANIA

APPEARANCE

Vibrant salmon pink with a very fine stream of bubbles

BOUQUET

Cranberry, Maraschino cherry, strawberry, and bruised rose petals. A trace of the regional salty oyster-shell. Nuttiness from oak barrels and biscuity yeast character.

PALATE

Pinot Noir gives a full, round, and rich mid palate but with a dry, racy, lemony acidity from the Chardonnay on the finish enhanced by the crackling small bead. Finishes full but dry. Dosage 8.6 g/l.

DISGORGING DATE

Varies according to the back label. This is the date the yeast is removed from the bottle.

SERVING SUGGESTION

Foie gras, duck breast with sour cherries, quail salad.

ALCOHOL

13 % alcohol/volume

VARIETAL COMPOSITION

Pinot Noir 75%, Chardonnay 17%, Pinot Meunier 8%.

CELLARING (COOL CELLAR)

5-10 years from disgorging (see back label).