



SINGLE VINEYARD ORIGIN
APOGEE
ANDREW PIRIE TASMANIA

TASTING NOTE

Visits by appointment
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VINTAGE DELUXE ROSÉ 2018

APOGEE DELUXE VINTAGE ROSÉ STYLE OBJECTIVE

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 because of their contribution of perfume and elegant structure to the rosé style. Deluxe Method is our version of the traditional method of sparkling manufacture and refers to our dedication to the highest quality in all stages of grape-growing and winemaking.

VINEYARD

Apogee's temperature index (14.5 °C) and low moisture stress index place the vineyard close to Ay in Champagne in terms of ripening time and humidity. These climatic factors both 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, site of our ironstone-based clay-loams that are well drained and exert some moisture stress on the vines. The mild stress helps to build mid-palate intensity and enriches the perfume in the wine. The vines are grown on a unilateral version of the 2-layered Scott Henry system pioneered by Apogee which promotes fruit health and exposure. **2018 Varietal Composition: 76% Pinot Noir, 19% Chardonnay, 5% Pinot Meunier**

WINE MAKING

Harvest date was the relatively early 14th March 2018, after a warm summer. Fruit analysis was 12.5 Baume, pH 3.0 and 9.26 g/l Titratable Acidity. The vineyard blend of blocks (see above), (made 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 the sparkling more complex and less fruity. 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. Cherry liqueur, raspberry compote, and salty mineral- apple. A touch of coffee from the oak.

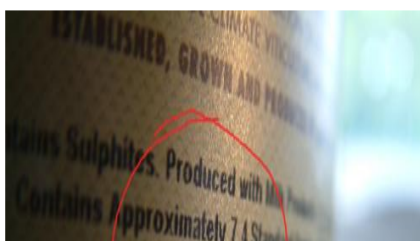
Body & Palate Mid-weight palate but surprising flavour richness on the mid-palate due to the high pinot noir content from this special part of the vineyard. Chardonnay freshens the finish with its citrus tang.

ANALYSIS

Alcohol: 12.9 % alcohol/volume.

Total Acid: 6.6 g/L

Andrew Pirie Winemaker



To drink the wine at its best, allow a minimum of 6 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 salty oyster-shell high perfume from the region. Nuttiness from oak barrels and biscuity yeast character.

PALATE

Pinot Noir gives a full, round, and rich mid palate on the front of the 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 8.5 g/l.

TIRAGE & DISGORGING DATE

Tirage: Feb 2019 & disgorged: Apr 2021 giving 26 months on lees.

SERVING SUGGESTION

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

ALCOHOL

12.9 % alcohol/volume

VARIETAL COMPOSITION

Pinot Noir 76%, Chardonnay 19%, Pinot Meunier 5%.

CELLARING (COOL CELLAR)

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