42 Degrees South



2022
PINOT GRIGIO

AROMA
Fresh aromas of sweet pear.

PALATE
Dry with a rich and generous texture, delicate tropical fruit flavours.

VINIFICATION
De-stemmed and crushed into press. De-juiced with only slight pressure prior to cold-settling overnight. Racked into a stainless steel tank for inoculated ferment, controlled at 18-20˚c. Kept on ferment lees for eight weeks to fill palate structure, then cold stabilised before filtration.

TECHNICAL ANALYSIS
pH: 3.25
Acidity: 9.2 g/L

VINTAGE
We had a lot of rain during winter (August to October), the soil was extremely wet and cold up to November. At flowering, the temperatures were in the mid-ten, not hot enough to warm up the soil and make the pollination happen. Flowering took 5 weeks and resulted in 40-50% hen and chicken berries (small berries, non-pollinated).

From mid-December to mid-February, the summer temperatures went from 15°c to 25°c.

Vintage started end of March for sparkling, then the maturation of the grapes was very slow with high acidity. We finished picking the late grapes second week of May. It was the latest vintage for the last 20 years.

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