42°S
Forty-Two Degrees South

# 42 Degrees South




## 2024
## PINOT GRIGIO

### AROMA
Sweet pear and lychee aromas.

### PALATE
The palate is rich, creamy with intense fruit flavours. Long lasting mouth-feel. Delicious.

### 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: 3.29
Acidity: 6.30 g/L

### VINTAGE
Good average rainfall during winter.
September got warm early on during 10 days then cooler weather set in.
Bud burst was early. Cooler and windy Southerly slowed down flowering in November and reduced the yield. The increase of the density of the canopy resulted in an increase of workload in the vineyard.
January to March were nice and warm , extremely dry with good rain until June. Therefore, the quality of the wine is excellent.

### REGION
As 42˚S is the central latitude of Tasmania this name reflects our position in crafting fruit-driven wines from grapes sourced from throughout the state. The island state hosts several unique viticultural sub-regions, each area performing differently to climatic variations over the vintages. This wide-ranging scope in grape supply allows us to make outstanding Tasmanian wines every year.

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