



# 42 Degrees South

## 2025 PINOT GRIGIO

### VARIETY

100% pinot grigio.

### REGION

Coal River Valley, Tasmania.

### TASTING NOTE

Sweet pear and lychees aromas. The palate is rich, creamy with intense fruit flavours. Long lasting mouthfeel. Delicious.

### TECHNICAL ANALYSIS

Alcohol: 13.5%

pH: 3.29

Total Acidity: 6.30g/L

Residual Sugar: less than 1g/L

### WINEMAKING

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.

### VINTAGE REPORT

Good average rainfall throughout winter. September saw warmer temperatures for the first half of the month, then cooler weather set in. Bud burst came early. Cool and windy southerly weather slowed down flowering in November and reduced the overall 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, though extremely dry with no good rain until June. Therefore, the quality of the wine is excellent.

[frogmorecreek.com.au](http://frogmorecreek.com.au)

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