

42 Degrees South

2022
PINOT NOIR

AROMA
Fresh cherry aromas.

PALATE
Fruity with a good tannin structure. Well balanced structure; a fresh wine.

VINIFICATION
Crushed into fermenters with a 48-hour pre-ferment soak. Part of it is yeast Inoculated and part wild ferment. Pump over once daily then pressed off skins in tanks when dry.
Kept in tank for malolactic fermentation and ageing. Filtered to preserve fruit freshness.

TECHNICAL ANALYSIS
pH: 3.66
Acidity: 7.2 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.

frogmorecreek.com.au
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