42ºS
Forty-Two Degrees South



42 Degrees South

2023
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
Another wet spring due to La Nina. No frost in October 2022. After some good spring rain, the weather did not warm up enough at flowering to have a good bunch set. The bunches were all here, but with small berries and under-weight. The growth and workload were massive in the vineyard. January to March were nice and warm with no extreme permitting to the crop to ripen nicely. Therefore, the quality of the wine is excellent.

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