42ºS
Forty-Two Degrees South



42 Degrees South

2024
ROSÉ

AROMA
Fresh aromas of sweet pear.

PALATE
Refreshing wine with fresh fruit flavours.

VINIFICATION
Whole bunch pressed.
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
We had good, average rainfall throughout Winter.
September got warm early on during 10 days then cooler weather set in.
Bud burst came early. Cool 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.
This season has produced excellent quality of wine.

WINEMAKER'S COMMENT
42˚S is the central latitude of Tasmania and this name reflects our position in crafting fruit-driven wines from our estate grown grapes in the pristine cool-climate of Southern Tasmania.

frogmorecreek.com.au
instagram.com/42degeessouth_tas/

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