





42 Degrees South

2022
SHIRAZ

VARIETAL
100% Shiraz.

AROMA
Fresh with small red berry fruit aromas and a touch of white pepper.

PALATE
The palate is juicy with plenty of fruity flavours, light and delicate tannins. A light, cool-climate shiraz style.

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: 3.60
Acidity: 6.1 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 to 50% hen and chicken berries (small berries, non pollinated).

WINEMAKER'S COMMENT
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 viticulture sub-regions, each area performing differently to climatic variations over the vintages. This wide-ranging scope of grape supply allows us to make outstanding Tasmanian wines every year.

frogmorecreek.com.au
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