42°S
Forty-Two Degrees South



42 Degrees South

2023
SAUVIGNON BLANC

AROMA
Fresh and attractive aromas.

PALATE
The palate shows some great minerality with a touch of pepper. Crisp and zippy on the finish.

VINIFICATION
Pressed and 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.

TECHNICAL ANALYSIS
pH: 3.30
Acidity: 8.5 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 underweight. 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.

REGION
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 viticultural sub-regions, each area performing differently to climatic variations over the vintages. This wide-ranging scope in grape supply allows us to make outstanding Tasmanian wines every year.

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