



Forty-Two Degrees South 2010 Chardonnay

Label

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.

Wine

Fresh white peaches and ripe grapefruit aromas meld together, following to a soft fig and pecan flavoursome palate. Elegant cool climate mineral acid lengthens the experience. Went well with pâté de campagne on toast.

(Tasted 20th May, 2011)

- Variety: 100% handpicked Chardonnay.
Region: 100% Campania, Coal Valley, Southern Tasmania
Yield: 8 - 10 tonnes per hectare (3.2 – 4.0 tonnes per acre).
Winemakers: Alain Rousseau, Nick Glaetzer & Andrew Hood.
Winemaking: Crushed and de-juiced with moderate pressure for flavour and structure extraction, then cold-settled overnight. Racked the following morning and inoculated to ferment, controlled at 16°C. Post-ferment racking from lees prior to stabilising, filtering and bottling.
Filtration: Cross-flow filtered to preserve fruit freshness.

- Alcohol: 13.0 %
pH: 3.21
Total Acidity: 8.02 g/L
Residual sugar: 0.6 g/L

2010 vintage report

Winter of 2009 broke Southern Tasmania's 4-year drought, with welcome rains rehydrating our parched vineyards. A great Spring and early Summer followed with balanced vine canopy growth and moderate bunch set. Dry, sunny and warm days followed late Summer into Autumn and our vineyard recorded 100 days straight with a daily maximum above 17°C. Harvest of sparkling fruit began on March 15 and vintage finished with the picking of Bordeaux varietals in early May. The long ripening period has meant softer acids in our whites and rich, ripe tannins in our pinot noir.

