



Forty-Two Degrees South 2010 Rosé`



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

Aromas of fresh strawberries and raspberries continue with other mixed red berries on the full flavoured and juicy palate. Succulent cool climate acid balances the clean finish. Went well with bbq chicken. (Tasted 14th December, 2010)

Variety:	100% handpicked Pinot Noir
Region:	100% Campania, Coal Valley, Southern Tasmania (42°39'S, 147°28'E).
Yield:	8 - 10 tonnes per hectare (2.4 – 4.0 tonnes per acre).
Winemakers:	Alain Rousseau, Nick Glaetzer & Andrew Hood.
Winemaking:	Crushed into 4T fermenter, spending 24 hours on skins for colour extraction before mild pressing. Cold-settled overnight, before clean racking into a stainless steel tank for inoculated ferment, controlled at 18°C. Racked off ferment lees early to enhance fruit flavours and then heat and cold stabilised.
Filtration:	Cross-flow filtered to preserve fruit freshness.
Alcohol:	12.8 %
pH:	3.15
Total Acidity:	8.25 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.