



## Forty-Two Degrees South 2010 Sauvignon Blanc



### 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

Vibrant grassy and gooseberry aromas continue through to the palate. Zippy and fresh acid holds the animated fruit structure together, giving considerable length. Went well with deep sea Alfonsino fettuccini. (Tasted 4th December 2010).

Variety: 100% handpicked Sauvignon blanc.  
Region: 100% Campania, Coal Valley, Southern Tasmania (42°39'S, 147°28'E)  
Yield: 6 - 8 tonnes per hectare (2.4 – 3.2 tonnes per acre).  
Winemakers: Alain Rousseau, Nick Glaetzer & Andrew Hood.  
Winemaking: De-stemmed and crushed into press for 4-hours of skin contact. 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, and then heat and cold stabilised.  
Filtration: Cross-flow filtered to preserve fruit freshness.  
Bottle Closure: Stelvin

Alcohol: 13.6 %  
pH: 3.30  
Total Acidity: 7.05 g/L  
Residual sugar: 1.2 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 varieties in early May. The long ripening period has meant softer acids in our whites and rich, ripe tannins in our pinot.