



Forty-Two Degrees South N.V Premier Cuvee



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 toasty brioche and delicate citrus subtly emerge from the fine beads. Full and crisp flavours of apples and strawberries linger on the refined acid structure. Went well with a dozen natural oysters.

Variety: 60% handpicked Chardonnay and 40% handpicked Pinot noir.
Region: 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: Whole-bunch pressed to retain fruit delicacy. Clean inoculated primary ferment prior to racking off lees and base wine stabilisation and clarification. Base wines then aged and blended prior to tirage. Minimum 18-months of aging on lees before disgorging with minimal dosage to retain complexity yet revitalise palate.

Alcohol: 12.5 %
pH: 3.00
Total Acidity: 8.25 g/L
Residual sugar: 8 g/L