



Forty-Two Degrees South 2007 Riesling



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

Fragrant lime and lemon blossom continue to fresh citrus flavours. Zippy mineral cool-climate acid enhances the length and aging potential. Went well with veal saltimbocca. (Tasted 23rd January, 2008)

Variety:	100% handpicked Riesling.
Region:	100% Relbia, Northern Tasmania (41°30'S, 147°11'E).
Yield:	8 - 10 tonnes per hectare (2.4 – 4.0 tonnes per acre).
Winemakers:	Alain Rousseau, Nick Glaetzer & Andrew Hood.
Winemaking:	Crushed and de-juiced with only slight pressure, prior to cold-settling overnight, racking and inoculated 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:	11.5 %
pH:	3.02
Total Acidity:	10.5 g/L
Residual sugar:	2.40 g/L

2007 vintage report

Vintage 2007 was challenging for viticulturalists throughout Australia. The early onset of winter in 2006 restricted vine carbohydrate storage prior to vine dormancy. Thus the initial spring growth of 2006 was limited, resulting in low bunch numbers. The potential harvest was further reduced by several severe overnight frosts in the last week of October. Compounded with the widespread drought, it was a test of perseverance for many vineyards. Harvest was generally two weeks earlier than average, due to the light crop levels and warm weather during January and February. However, the reduction in grape harvest tended to increase fruit flavours, developing into wines of great intensity.