



Forty-Two Degrees South 2008 Pinot Noir

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

Pure red cherry and blackcurrant aromas follow with mixed red berry flavours. The fresh fruit flavours linger with an elegant and soft tannin structure. Went well with Italian pork sausages and polenta. (Tasted 6th August, 2009)

Variety: 100% handpicked Pinot noir.
Region: 45% Relbia, Northern Tasmania (41°30'S, 147°11'E), 50% Campania, Coal Valley, Southern Tasmania (42°39'S, 147°28'E), 5% Richmond, Coal Valley, Southern Tasmania (42°41'S, 147°24'E).
Yield: 6 - 8 tonnes per hectare (2.4 – 3.2 tonnes per acre).
Winemakers: Alain Rousseau, Nick Glaetzer & Andrew Hood.
Winemaking: 48-hour pre-ferment soak. Inoculated ferment in 1/2 and 1 tonne open fermenters, hand plunged 3-times daily. Pressed off skins into stainless steel tanks at 2-3 °Bé for completion of primary fermentation. Transfer into oak for inoculated MLF before racking off lees and further barrel maturation.
Oak: 10 months in 20% new and 80% seasoned French oak barriques.
Filtration: Cross-flow filtered to preserve fruit freshness.

Alcohol: 13.5 %
pH: 3.53
Total Acidity: 6.25 g/L
Residual sugar: 0.3 g/L

2008 vintage report

The 2008 vintage broke yield records across the state, partly due to the expanse of maturing vineyards and somewhat owing to the sustained stretch of perfect weather during the growing season. The long running drought continued, though clever irrigation following the infrequent rains permitted viticulturalists to optimise their crop levels. The dry and extended vintage period diminished any grapevine diseases and allowed the grapes to slowly ripen without stress. Harvest for grapes destined for sparkling wine began in the second week of March, one to two weeks earlier than average, though the vintage finished well into May for the late ripening varieties such as Cabernet sauvignon and Shiraz. Pinot noir was generally hand-picked in first two weeks of April. Whites from the 2008 Tasmanian vintage are fresh with great mineral acid structure, while the reds are showing elegant fruit and refined tannins.

