



Forty-Two Degrees South 2006 Chardonnay

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

Fresh stone fruit and ripe grapefruit aromas meld together, following to a soft fig and pecan flavoursome palate. Elegant cool climate mineral acid lengthens the experience. Went well with pâté de campagne on toast. (Tasted 30th July, 2008)

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| Variety: | 100% handpicked Chardonnay. |
| 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: | Crushed and de-juiced with moderate pressure for flavour and structure extraction, then cold-settled overnight. Racked the following morning and inoculated to 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: | 13.5 % |
| pH: | 3.21 |
| Total Acidity: | 7.90 g/L |
| Residual sugar: | 0.52 g/L |

2006 vintage report

Budburst was hampered by very cool temperatures in August 2005, with snow falling on several vineyards across the state. This reduced both bunch size and numbers, moderating the final harvest yields. 2006 began warm and dry, ripening the grapes around three weeks earlier than average. Fruit for sparkling wine was picked in the first week of March, with the bulk of vintage over by early April. Grape quality was excellent, making wines with strong fruit character.

