tasting notes 42°S Sauvignon blanc



Forty-Two Degrees South 2007 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 wild mushroom and thyme risotto. (Tasted 7th November, 2007)

Variety: Region: Yield:	100% handpicked Sauvignon blanc. 100% Campania, Coal Valley, Southern Tasmania (42°39'S, 147°28'E) 10 - 12 tonnes per hectare (4.0 – 4.8 tonnes per acre).
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 one week to fill palate structure, and then heat and cold stabilised.
Filtration:	Cross-flow filtered to preserve fruit freshness.
Alcohol: pH:	12.4 % 3.08 7.70 x//
Total Acidity: Residual sugar:	7.70 g/L 0.49 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.





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