



42°S Pinot Noir (2006 vintage)

42°S is the latitude of Tasmania, lies approximately 200 miles south-east of the Australian mainland and is Australia's only island state. Due to its location in the path of the Roaring 40s trade winds, Tasmania enjoys a genuine cool-temperate climate which is ideal for producing premium quality seafoods, meats, fruit, vegetables *and wine*.

The 42°S range of wines is intended to be fruit-driven and "food-friendly" in style without being too intellectual or challenging. Our fruit selection, from different vineyard sites around Tasmania, and straight-forward, down-to-earth winemaking techniques are aimed at producing wines with clear and characteristic varietal fruit flavours. Additional winemaking inputs, for example wood maturation, are used sparingly to provide some complexity without compromising primary fruit flavours.

Tasting notes

Colour:	Medium intensity bright red.
Bouquet:	Fresh ripe berry flavours dominate, with hints of sweet oak and Pinot gaminess.
Palate:	Clean and soft, with fruit sweetness and savoury "juiciness" from the balance of fresh acidity and soft fruit tannins.
Ageing potential:	Up to five years
Alcohol:	13% v/v
Food suggestions:	Almost anything!
Awards:	Bronze Medal, 2007 Tasmanian Wine Show

