



42°S Pinot Noir (2005 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:	As a youngster, this wine has a vibrant magenta-red colour, but this may be expected to tend more towards a brick or cherry red as the wine ages.
Bouquet:	The nose is dominated by intense, fresh Pinot varietal flavours – dark berry fruits and spicy, herbal, floral notes.
Palate:	The palate structure is soft and silky due to the excellent balance between the acidity, tannins and alcohol.
Ageing potential:	Five years
Alcohol:	12.6% v/v.
Packaging:	750 mL French green burgundy bottles, cork finish, 12 bottles per carton.
Awards:	Bronze Medal, 2007 Los Angeles International Wine and Spirits Competition; Bronze Medal, 2007 Long Beach Grand Cru Wine Competition; Silver Medal, 2008 Riverside International Wine Competition (California).

