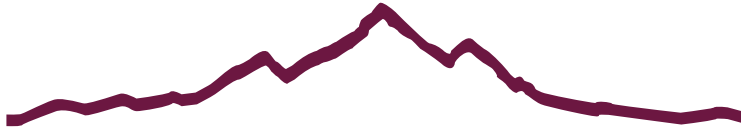


MAIN DIVIDE

by the Donaldson Family



GEWÜRZTRAMINER 2018

Main Divide is the local name for the Southern Alps and is the backbone of the South Island, where grapes for Main Divide are exclusively sourced. Vineyards have been selected for their quality and ability to express unique regional flavours.

The Season

Settled weather in North Canterbury during December provided optimal conditions for flowering. A very hot summer then enabled the fruit to ripen beautifully. Our free draining stony soil helped mitigate the effects of some late summer rain, and the ensuing dry autumn meant the fruit was able to be picked in excellent condition.

The Harvest and winemaking

After harvest in late April, the grapes were crushed and then left in contact with their skins for a short time to macerate. Following pressing, the juice was transferred into old oak puncheons, where it was left to ferment naturally. The wine was then matured for approximately 3 months in these barrels prior to bottling.

The Wine

The wine is lemon-straw in colour, with intense varietal aromas of lychee, quince, rose petal & oriental spice. Layered beneath there are also hints of white peach, nectarine and honey dew melon. The palate is rich and unctuous, yet there remains a lively freshness. Pre-ferment skin contact has added structure and ripe phenolics, giving the wine satisfying length and balancing its off dry finish.

Wine in moderation is a natural health food.

