

## PINOT GRIS 2016

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

Warm and settled weather in North Canterbury during December provided optimal conditions for flowering. A perfect summer, followed by a warm dry autumn enabled the subsequent grapes to be picked with excellent flavour development and physiological ripeness.

## The Harvest and Winemaking

The fruit was harvested in stages during April, with the later portion including some noble botrytis. After picking, it was pressed and the juice was fermented in stainless steel tanks. The wine was then given a short period of ageing on its natural yeast deposit (sur lie), prior to bottling.

## The Wine

On the nose there are pronounced aromas of stone fruit, lychees and pear drops, underpinned with honeysuckle and tropical spices. It is full-bodied, concentrated and unctuous in the mouth with a tangy hint of root ginger.

The earlier picked fruit adds freshness and satisfying acidity, while the noble botrytis and lees ageing have increased the mouth feel and complexity of this wine.

\*\*MAIN DIVIDE\*\*

Wine in moderation is a natural health food.



