



GEWÜRZTRAMINER 2024

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

Cooler and windier conditions during Spring meant lower crop levels, keeping fruit thinning to a minimum. The weather gods then handed us the opposite during Summer, with a warm and settled state prevailing, so this smaller crop was able to mature beautifully. Autumn was similarly favourable, allowing each variety to be picked at its optimum ripeness. Our 2024 harvest saw smaller yields across the board, but as a result we were blessed with intense fruit flavour and concentration, delivering some outstanding wines.

The Harvest and Winemaking

Picking occurred in late March. After arrival at the winery, 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

Pale lemon in colour, it boasts a wonderfully aromatic nose, brimming with tropical and floral notes. Impressions of banana, melon and guava are spiced with rose petals, daphne, ginger and white pepper, along with an inkling of marzipan. Vibrant and assertive in the mouth, the palate is lush, yet finely textured and elegant. Subtle sweetness, engaging phenolics and refreshing acidity combine harmoniously to give the wine balance, structure, and a lasting, tangy finish

Harvest Date	Ave. Brix at Harvest	Alcohol Content	R.S	T.A.	Aging Potential
21st - 27th March 2024	25	13%	12 g/l	4.5 g/l	5 years

