



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.



SAUVIGNON BLANC 2016

TASTING NOTE

The Season

Throughout the region, crop levels were somewhat higher than expected but judicious thinning of the fruit, a perfect summer and a warm dry autumn enabled the fruit to be harvested with excellent physiological ripeness and good natural acidity.

The Harvest and winemaking

The grapes were picked in separate batches during April, the aim being to produce a spectrum of very ripe but zesty aromas and flavours in the finished wine. After gentle pressing of the berries the juice was fermented in stainless steel tanks at cool temperatures to help the wine express its varietal purity. It was subsequently kept on its natural yeast deposit (*sur lie*) for a short while before bottling in order to help fill out the mid-palate and add extra complexity.

The Wine

Heady aromas of lemon blossom, passionfruit, elderflower and Turkish musk are supported by an underlay of flavours that suggest gooseberry and freshly crushed herbs. It is substantive and generous on the palate but remains lively and has a satisfyingly dry, crisp finish.

Wine in moderation is a natural health food