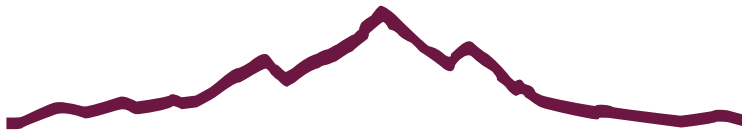


MAIN DIVIDE

by the Donaldson Family



SAUVIGNON BLANC

2017

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

It started with a typically warm spring and summer, allowing the fruit to ripen beautifully. While the grapes were subsequently picked in perfect condition, a cooler start to autumn led to excellent acid retention, allowing for a vibrant and refreshing style, which has all the hallmarks of a classic kiwi Sauvignon Blanc.

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

The wine is pale lemon in colour. On the nose there are heady aromas of citrus zest, passionfruit, elderflower and bell pepper. They 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.

