

MAIN DIVIDE

by the Donaldson Family



GEWÜRZTRAMINER 2019

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

Unsettled weather over flowering resulted in a lighter than average set, meaning that no further fruit thinning was necessary. A classic North Canterbury summer then enabled this smaller crop to mature beautifully. Accelerated ripening allowed harvest to take place slightly earlier than usual, and favourable autumn weather ensured the grapes were picked in perfect condition.

The Harvest and winemaking

After harvest in early 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, ginger, honeysuckle and spice. The palate is rich and unctuous, yet there remains a lively freshness and vibrancy. Pre-ferment skin contact has added structure and ripe phenolics, giving the wine satisfying length and balancing its off dry finish.

HARVEST DATE	AV BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
2-12 April 2019	25.5	14%	12 g/l	4.5 g/l	4 - 5 yrs

Wine in moderation is a natural health food.

