



CHARDONNAY 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

We use traditional Burgundian winemaking methods. The fruit was harvested in stages during the second half of March and early April, then gently pressed. Afterwards, the non-clarified juice was put into large French oak barrels (puncheons), where it underwent primary fermentation by the grapes' natural yeasts. The wine was then matured in these barriques on its own yeast lees (sur lie). In late spring after harvest, it started to go through spontaneous secondary (malolactic) fermentation. It was regularly tasted during this time and the fermentation was stopped when the ideal balance was obtained.

The Wine

With a brilliant pale gold colour, Main Divide Chardonnay 2024 entices with a captivating bouquet of roasted stone fruits, hazelnut, white blossom and lemon pith, melded with charred nuances and flinty undertones. The palate displays succulent fruit intensity together with fleshy texture and rounded mouthfeel, complimented by a fine ribbon of acidity that weaves through the wine, adding structure and vibrancy. Elegant and wonderfully balanced, the finish is long and resonant, with a grapefruit twist.

Harvest Date	Ave. Brix at Harvest	Alcohol Content	R.S	T.A.	Aging Potential
14th March - 5th April 2024	24	13.5%	Dry g/l	5.9 g/l	4 - 5 years

