



CHARDONNAY 2025

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

Settled and very hot weather over flowering delivered a bumper fruit set that necessitated considerable crop thinning. A wet and tepid January was followed by variable weather and a cooler than average autumn. Careful management around pick dates and rigorous bunch selection were essential to ensure fruit arriving at the winery was of the highest quality possible. Although sugar ripeness was hindered, physiological ripeness of the fruit was more advanced, favouring delicately nuanced and charming wine styles.

The Harvest and Winemaking

We use traditional Burgundian winemaking methods. The fruit was harvested in stages during late March and 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

Pale gold in colour, it has a rich and complex nose reminiscent of lemon zest, roasted pineapple and melon, with touches of brioche, hazelnut and wood spice, all vying for attention. The palate is elegantly textured, flaunting liveliness and a vibrancy that dances in the mouth. Discreet creaminess is backed by brilliantly pitched acidity, adding a sense of refreshment and structure on the long, racy finish.

Harvest Date	Ave. Brix at Harvest	Alcohol Content	R.S	T.A.	Aging Potential
27th March - 24th April 2025	23	13.5%	Dry g/l	6.5 g/l	4 - 5 years

