



PINOT GRIS 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

Aiming for a classic Alsatian style with a North Canterbury twist, the fruit was harvested in stages over several weeks to optimise the grapes' range of natural flavours. After picking, they were gently pressed, and the juice fermented in stainless steel tanks at a cool temperature to retain varietal purity and freshness. The wine was then given a short period of ageing on its natural deposit of yeast lees (sur lie), prior to bottling. At all stages, from fermentation to bottling, the wine was handled very carefully to help it retain a little of its naturally dissolved carbon dioxide. This may result in a small amount of spritzig when first poured, accentuating the freshness and liveliness of the wine.

The Wine

Its colour is lemon straw. The engaging nose is richly fruited, with floral nuances, suggesting pineapple, quince and pear drop, melded with rose petal, linden and a whisper of saffron. In the mouth it is brightly structured, flaunting exuberance, combined with precision and finesse. Off dry in style, the textured palate is balanced by a splash of varietal acidity and integrated phenolics, that create length and a satisfying tension on the bittersweet close.

Harvest Date	Ave. Brix at Harvest	Alcohol Content	R.S	T.A.	Aging Potential
26th March - 10th April 2025	24	13.5%	6.5 g/l	4.6 g/l	Drink now

