



SAUVIGNON BLANC 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

The grapes were sourced from our own Te Hau vineyard on Georges Road. Fruit was left to hang until a brix level of approximately 22.5 brix was reached, the aim being to add some additional richness in the wine. After gentle pressing of the berries, the free run juice was fermented in stainless steel tanks at cool temperatures and bottled shortly after, to retain its zesty aromas and vibrant fruit character. Winemaking intervention was intentionally kept to a minimum to allow the vintage, variety, and vineyards to express themselves harmoniously.

The Wine

In the glass Main Divide Sauvignon Blanc 2025 presents a brilliant lemon hue. The inviting nose offers zesty impressions of grapefruit, lime peel and lemon balm, anchored with savoury notes of capsicum, crushed thyme, snow pea and fresh hay. The ripe fruit is underlined with taut acidity, which flows on a fine stony mouthfeel, providing a delightful tension. Sleekly textured, the palate swells, then trails away in a cascade of minerals and tangy citrus.



Harvest Date	Ave. Brix at Harvest	Alcohol Content	R.S	T.A.	Aging Potential
14th - 16th April 2025	22.5	12.5%	dry	6.9 g/l	Drink now