



ROSÉ 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

Carefully selected grapes from a unique assemblage of complementary varieties were harvested to make this wine. The free run juice was given a small amount of skin contact to add some colour. Fermentation was carried out in stainless steel vats at a cool temperature to retain varietal purity and freshness, with the wine being bottled shortly after.

The Wine

With its pretty salmon pink hue, Main Divide Rosé 2025 presents a captivating bouquet replete with strawberry, marshmallow, pear drop and daphne flower. The mouthfeel is dry and crisp, showcasing polished tannins and bright acidity that flows across the palate, delivering a lively dismount. The complementary varieties ensure the wine remains fleshy and supple, while also adding aroma and structure.

Harvest Date	Ave. Brix at Harvest	Alcohol Content	R.S	T.A.	Aging Potential
26th March - 15th April 2025	22	12%	4.75 g/l	5.5 g/l	Drink now

