



RIESLING

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 picked in stages during mid to late April. Some parcels were intentionally left to hang until later so they could be harvested with a portion of noble botrytis. The free run juice was then slowly fermented at cool temperatures to help the wine retain its vibrant fruit characters and varietal purity. During this time daily tasting was undertaken to assess levels of acidity, alcohol, and residual sweetness, with the fermentation being stopped once the right balance was achieved. Winemaking intervention was intentionally kept to a minimum to allow the vintage, variety, and vineyard to express itself harmoniously. 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, accentuating the freshness and liveliness of the wine.

The Wine

Pale straw colour with a shining hue, the nose erupts with mandarin and green apple, evolving into kiwi, kaffir lime and oriental floral notes. Taut and textural, its palate is balanced on a fine fulcrum of acidity and residual sweetness, creating wonderful harmony and length. The mouthfeel swells then aligns with structural precision, echoing towards an exuberant, citrus laden finish.

Harvest Date	Ave. Brix at Harvest	Alcohol Content	R.S	T.A.	Aging Potential
12th - 24th April 2025	23	12%	16.7 g/l	6.9 g/l	5 - 7 years

