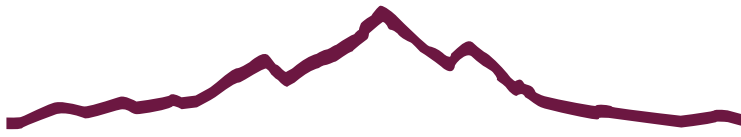


MAIN DIVIDE

by the Donaldson Family



PINOT NOIR 2018

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 weather during December provided optimal conditions for flowering. A very hot summer then enabled the grapes to ripen beautifully. Free draining stony soil helped mitigate the effects of some late summer rain, and the ensuing dry autumn meant the fruit was able to be picked in excellent condition.

The Harvest and Winemaking

Traditional Burgundian winemaking methods were used to make this wine. We picked the various blocks at different stages, depending on their maturity, aiming for a range of red and dark fruit flavours. Approximately one quarter of the grapes were put at the bottom of the fermentation vats as whole bunches, with the balance being destemmed on top, retaining as many whole berries as possible. The vats were kept cool over the next few days to help extract the soft, silky tannins from the pinot noir skins. After approximately a week, the must started to ferment naturally. During fermentation the skins of the grapes were gently plunged twice daily. When the fermentation finished, the grape remnants were left to steep in the wine for up to a week to help extract a different range of tannins that add structure and depth. The exact duration of this period was determined by daily tasting. Subsequently the wine was gently pressed off and put into oak barriques (approx. 35% new), from selected artisan Burgundian coopers. In the summer after harvest, when the weather warmed, the wine underwent a natural malo-lactic (secondary) fermentation. After maturing for 18mths in these barriques, the wine was finally bottled.

The Wine

Upon release it is deep ruby in colour. The nose is brimming with vibrant red fruit including plum, raspberry and cherry. There are also hints of spice, vanilla and chocolate, with some underlying savoury notes. The wine is mouth-filling, yet balanced with plush velvety tannins, refreshing acidity and a prolonged finish.

| HARVEST DATE | BRIX AT HARVEST | ALCOHOL CONTENT | R.S | T.A. | AGING POTENTIAL |
|--------------------------------|-----------------|-----------------|-----|-------|-----------------|
| 20th March - 5th April 2018 | 24 | 13.8% | dry | 5 g/l | 6-8 yrs |

Wine in moderation is a natural health food.

