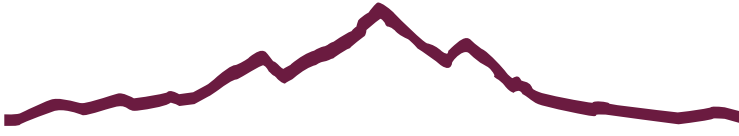


MAIN DIVIDE

by the Donaldson Family



RIESLING

2015

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

Cooler than average Spring temperatures in North Canterbury led to a smaller set, resulting in excellent fruit concentration. A warm Summer and long lingering Autumn then followed, allowing this smaller crop to reach optimum ripeness.

The Harvest and winemaking

After picking during May, the grapes were gently pressed. The 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. At all stages, from fermentation to bottling, the wine was handled very carefully to help it retain a little of its natural carbon dioxide. This may result in a small amount of spritzig when first poured, accentuating the freshness and liveliness of the wine.

The Wine

The nose is bursting with aromas of orange blossom, lime, white peach and tropical spices. The palate reveals further impressions of citrus and stone-fruit, with excellent body and concentration. There is a refreshing acidity and minerality to the wine, which balances perfectly with its off-dry finish.

Wine in moderation is a natural health food.

