



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.



PINOT GRIS 2015 TASTING NOTE

The Season

This was an ideal grape growing season with a warm summer and a lingering dry autumn. Low crop levels and a long period of ripening have given this wine extra concentration.

The Vineyard and vines

The grapes were grown on well drained stony soil in the Waipara Valley. The rows of vines are orientated in a north south direction to ensure good sunlight exposure on each side of the plant and to assist in even ripening of the berries.

The Harvest and Winemaking

The fruit was harvested in April. After picking, it was pressed and the juice was fermented. The wine was then given a short period of ageing on its natural yeast deposit (*sur lie*). A little noble botrytis and lees ageing have increased the mouth feel and complexity of this wine.

The Wine

This wine has the typical pinot gris aromas and flavours of freshly cut ripe pear that are supported by an underlay of honeysuckle and tropical spices. It is full-bodied, concentrated and unctuous in the mouth with a refreshing seam of minerality and a tangy hint of root ginger.

Wine in moderation is a natural health food