

MAIN DIVIDE

by the Donaldson Family



Reviews & Accolades

SAUVIGNON BLANC 2016

CUISINE MAGAZINE

Issue 186, December 2017

5 Stars & Top 10

There's a lot to enjoy here. Attractive flavours akin to ripe nectarine, fresh herb, red apple and citrus flood the palate, along with a touch of flinty complexity. Fine acidity and a little textural weight give the wine completeness, and the finish is long and juicy. Enjoy it with paua, seared with a little chilli,

OTAGO DAILY TIMES

Mark Henderson, July 2017

Very Good to Excellent

Gunflint, baked bread and gum drops at first, with cut grass and capsicum surging into the picture. Richly textural fruit in the tropical spectrum with feijoa and guava leading the way: apple, grass, capsicum and bramble bringing up the rear. Dry, weighty and mouth-filling with a delicious juiciness. This grows & grows in the glass.

CAMERONDOUGLASMS.BLOGSPOT.CO.NZ

Cameron Douglas MS, February 2017

90 Points

Pungent, juicy, very fruity, herbaceous and familiar. Aromas and flavours of fresh tropical and orchard fruits with kiwifruit and passionfruit leading, red apple and fresh herbs, a hint of white spice and lees note. Fresh and lively acidity leads to a pleasant and familiar refreshing finish.

WINESTATE MAGAZINE

May / June 2017

4 Stars

Fleshy and dry, this is a lively, full-bodied wine with ripe, tropical fruit flavours, showing very good freshness, vigour and depth, and a finely balanced, lingering finish.

4 Stars & 17.5 / 20 Points

Bright, very pale straw colour with slight green hues, lighter on the rim. The nose is fresh and full with aromas of pungent passionfruit, gooseberries and fresh herbs entwined with notes of nettles and cut grass, showing classical Awatere expression. Dry to taste and medium-full bodied, the palate is crisp, zesty and bright with aromatic flavours of passionfruit and gooseberries along with notes of cut grass and nettles. The mouthfeel is vibrant and thirst-quenching, with racy acidity, and the wine flows with good energy along a fine-textured line, leading to a lingering finish of tropical fruits, nettles and herbs. This is a refreshing, mouthwatering Sauvignon Blanc with passionfruit, gooseberry, cut grass and herb flavours on a racy palate. Serve with seafood, salads and vegetables over the next 2 years. Awatere Valley fruit cool-fermented in stainless-steel to 13.5% alc., and dryness, the wine aged a short period on lees.