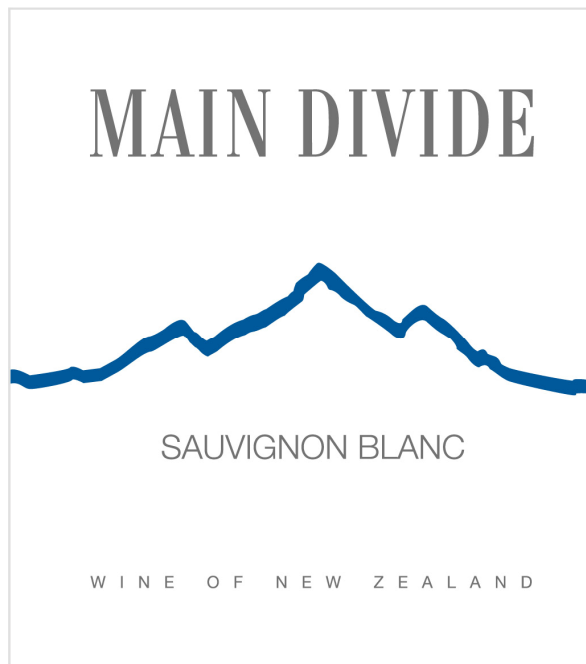


## SAUVIGNON BLANC 2010

### TASTING NOTE



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

The spring of 2009 was one of the warmest ever recorded so the vines got off to a good start with an early bud burst. Late spring and early summer, however were unseasonably cool and cloudy, sufficiently slowing the development of the grapes to cause us concern. The skies then cleared and we had three to four months of unbroken sunshine. This enabled us to leave the fruit on the vine to attain excellent maturity and ripeness. Cool nights in late February and March helped retain good natural acidity levels.

#### 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 vine and to assist even ripening of the berries.

#### The Harvest and winemaking

The grapes were picked in separate batches over several weeks in April, the exact timing in each patch being determined by regular tasting of the berries. The aim was to produce a spectrum of ripe aromas and flavours in the finished wine. The juice obtained by gentle pressing of the fruit was then fermented in stainless tanks at cool temperatures and bottled early. This was to help the wine maintain its vibrant, varietal purity without losing any crispness.

#### The Wine

The wine gives impressions of passion-fruit, citrus fruits and guavas, intermingled with hints of ripe gooseberries and freshly crushed herbs, particularly thyme. It is well balanced with good fruit concentration and weight in the mouth but a lively, crisp, dry, flinty finish.

***Wine in moderation is a natural health food***