



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 2010 TASTING NOTE

The 2010 Vintage: 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, while the earlier cooler weather helped retain excellent natural acidity.

Main Divide Pinot Gris 2010: The grapes, which were grown on freely draining stony soil in the Waipara Valley, were picked in multiple small batches during the first week in May. As is traditional in parts of Alsace, the juice, obtained by gently pressing the fruit, was then fermented in old French oak barriques and subsequently left to mature in these on the natural deposit of yeast (sur lie).

Our wine makers then carefully blended selected batches, according to taste, prior to bottling.

The Wine: The late picking of the grapes has emphasised the varietal characteristics and given aromas and flavours of fresh pears and spice, including hints of ginger. The extra ripeness from the delayed harvest has also resulted in good concentration in the mouth. Barrel fermentation and the sur lie ageing have added additional mouthfeel and complexity. The wine has a refreshing minerality which flows through the palate, draws out the length and provides balance to its rich unctuous texture.

Wine in moderation is a natural health food