



RIESLING 2009 TASTING NOTE

An exceptionally early budburst was brought about by a very mild spring. Warm summer days with cool nights and a balmy, dry autumn produced healthy, beautifully ripened fruit while retaining a wonderful balance of natural acidity.

After picking, the grapes were pressed and the juice allowed to settle overnight. The clarified portion was then slowly fermented at cool temperatures to help the wine conserve its pure zesty aromas and flavours. As soon as fermentation ceased, the wine was removed from its yeast deposit (*lees*) to preserve its purity and elegance. It was handled very carefully prior to bottling to help it retain some natural carbon dioxide from the fermentation, thus giving the wine a little *spritzig* and freshness.

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.

On release the wine has a delicate star-bright, lemon hue. Its bouquet and flavour suggests limes, lemons, white peaches and nectarines. There is also an underlying hint of tropical spices and lychees. It has good fruit concentration and fullness in the mouth, but it remains elegant, lithe and stylish. It has a core of minerality and crisp acidity which flows through the wine and draws out the finish.

Wine in moderation is a natural health food

