



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.



CHARDONNAY 2009 TASTING NOTE

The Season: An early bud-burst was followed by a very mild spring, a warm summer and a long, dry autumn with balmy days but cool nights. The weather allowed us to leave the fruit on the vine until it was optimally ripe. It was an exceptional season for chardonnay resulting in wines with richness but also elegance and length.

The Vineyard and the Vines: The grapes were grown on a mixture of clay and stony soils. We removed sufficient leaves from around the bunches to keep them well ventilated and healthy while maintaining dappled sunlight to prevent them from becoming too hot. Crop levels were naturally modest but well balanced.

Harvest and Wine Making: We used traditional Burgundian methods to make this wine. After picking during mid-late April, the grapes were gently crushed and the resultant unclarified juice was put into French oak barriques where it underwent natural fermentation by its own yeasts. It was then left on this yeast deposit (sur lie) for 12 months. In the spring – early summer after harvest, it also underwent spontaneous, natural, secondary or malo-lactic fermentation. The exact extent of this was carefully monitored by taste and stopped when it was felt the balance was perfect. This final wine was eventually produced by carefully blending proportions of the best batches prior to bottling.

The Wine: A core of ripe, citrus fruit seems to intermingle with hints of stone fruits, such as nectarines, greengages and yellow plums. There are also savoury nuances, suggestive of barbequed sweet corn and grilled bacon. The latter should become more prominent over the next few years. The wine initially appears soft on the palate but gradually expands to become mouth-filling. It retains elegance and finesse with a current of minerality which flows through the wine, drawing out its length.

Wine in moderation is a natural health food