



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.



RIESLING 2014 TASTING NOTE

The Season

A mild spring, a warm summer and an early autumn produced beautifully ripe fruit. Late autumn rain encouraged a portion of beautiful noble botrytis in the grapes, giving this wine extra richness and concentration while still allowing it to clearly express its spectrum of beautiful varietal flavours.

The Vineyard and vines

The vines were grown on freely draining soil that is underlain with thick seams of mineral rich gravels. While it becomes beautifully warm during the day, the nights tend to be fresh and cool, encouraging both good ripening and the retention of balanced natural acid levels in the berries.

The Harvest and winemaking

After picking during May, the grapes were gently pressed. The juice was then slowly fermented at cool temperatures to help the wine retain its vibrant fruit characters and varietal purity. At all stages, from fermentation to bottling, it was handled very carefully to help it retain a little of its natural carbon dioxide. This provides additional crispness and may result in a small amount of *spritzig* when first poured.

The Wine

The generous fruity aromas and flavours suggest citrus fruits, especially lemons, limes and orange zest, mixed with peaches and nectarines. These are intertwined with floral elements reminiscent of honeysuckle and frangipani. It is generous and mouth filling with spicy after-flavours of freshly crushed root ginger that help balance and draw out its lingering of dry/medium finish.

Wine in moderation is a natural health food