

# MAIN DIVIDE

by the Donaldson Family



## GEWÜRZTRAMINER 2020

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

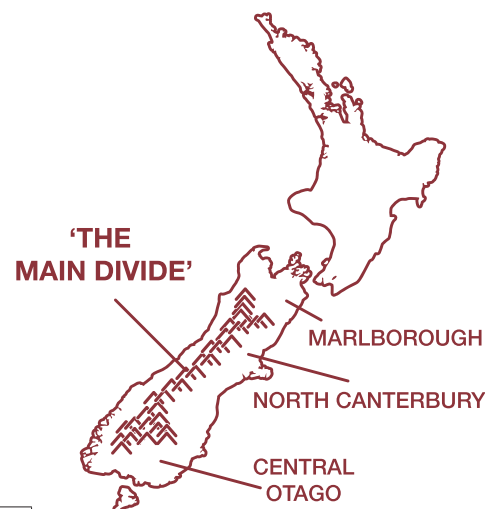
Settled weather over flowering provided a healthy fruit set, which was then thinned back to desired levels. The ensuing summer was dry with very little rain, resulting in perfectly ripened small berries full of intense flavour and concentration. Thankfully, our harvest was able to proceed during the C-19 lockdown, and an unbroken autumn full of warm days meant each variety was picked at its optimum ripeness.

### The Harvest and winemaking

We picked in stages from mid-March to mid-April, timing each harvest to further optimise the grapes' range of natural flavours. After arrival at the winery, the grapes were crushed and then left in contact with their skins for a short time to macerate. Following pressing, the juice was transferred into old oak puncheons, where it was left to ferment naturally. The wine was then matured for approximately 3 months in these barrels prior to bottling.

### The Wine

On release the wine is lemon-straw in colour. The bouquet is a treasure trove of vibrant tropical fruit, melon and papaya interlaced with lychee and pineapple. Layered beneath are also touches of rose petal, ginger, and cinnamon. On the palate there is pleasing weight and texture, the mouth-feel rich and opulent. Pre-ferment skin contact has added some additional structure together with ripe phenolics, balancing the wine and complementing its off dry finish.



HARVEST DATE	AV BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
17th March - 15th April	27	14.5%	18 g/l	4.7 g/l	5 years