



RIESLING 2008 TASTING NOTE

The spring and early summer were warm and so exceptionally dry that we felt the vines might suffer from the effects of drought. In February we had the unexpected; a torrential downpour set the dry streams gurgling merrily and totally replenished the ground water reserves. Late in autumn we had humid conditions which led to some botrytis developing in riesling. Many producers picked early to minimise the effect of this, but fortunately we braved it out until the weather cleared and the patches of botrytis became beautifully shrivelled and noble.

After picking, the fruit was gently pressed and the juice left to settle. The clear portion was then slowly fermented at a cool temperature in stainless steel to ensure it retained varietal purity and the additional exotic aromas and flavours provided by botrytis. The wine was handled very gently to allow it to retain some of the natural carbon dioxide from the fermentation to give it a touch of spritzig.

A portion of nobly botrytic fruit has produced a distinctive style of wine and one that is different from the 2007 Main Divide Riesling. It has a core of citrus fruit characters, particularly lemons and limes, but there is also an undercurrent of white fleshed peaches and nectarines. The botrytis has added hints of honeysuckle and also given the wine extra concentration and richness. A seam of natural acidity and minerality flows through the wine and gives it an off-dry finish length and zest.

Wine is a natural health food

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.

