

MAIN DIVIDE

by the Donaldson Family



CHARDONNAY 2022

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

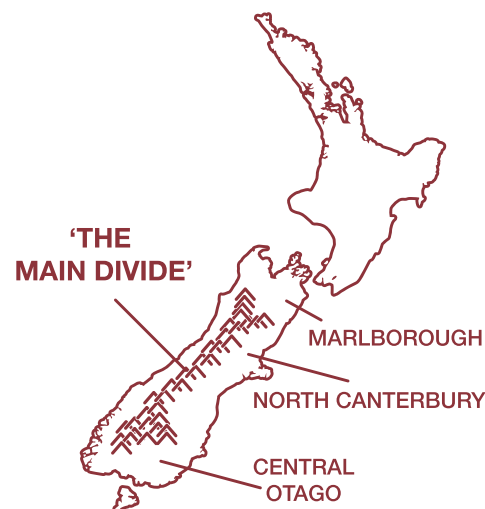
Average weather over flowering resulted in a balanced crop, meaning no further fruit thinning was carried out. This was followed by a cooler than average summer which delayed maturity. Fortunately, a warm dry autumn allowed the grapes to be left on the vines till later in the season, where they were able to achieve the desired level of ripeness.

The Harvest and winemaking

We use traditional Burgundian winemaking methods. The fruit was harvested in late March and early April and then gently pressed. The non-clarified juice was then put into large French oak puncheons, where it underwent primary fermentation by the grapes' natural yeasts. The wine was then matured in these puncheons on its own yeast lees (sur lie). In late spring after harvest, it started to go through spontaneous secondary (malolactic) fermentation. It was regularly tasted during this time and the fermentation was stopped when the ideal balance was obtained.

The Wine

On release it has a bright lemon hue. Stone fruit and citrus aromas entice the nose, melded with honeysuckle and almonds, and hints of brioche. Beneath this is an underlay of flinty, wet stone minerality, and a whiff of gun smoke, adding a savoury complexity. The palate is perfectly pitched, its generous body complimented by vibrant and bright acidity, that creates a pleasing tension. Plush yet elegant, the encounter concludes with a prolonged and moreish finish.



HARVEST DATE	BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
30th March - 2nd April 2022	23.5	12.9%	dry	6.5 g/l	4 - 5 years