



## PINOT NOIR 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

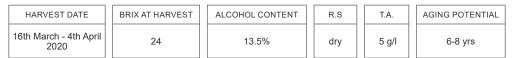
Settled weather over flowering provided a healthy fruit set, which was then thinned back to desired levels. The ensuing summer was dry with very little rain, resulting in perfectly ripened small berries full of intense flavour and concentration. Thankfully, our harvest was able to proceed during the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

## The Harvest and Winemaking

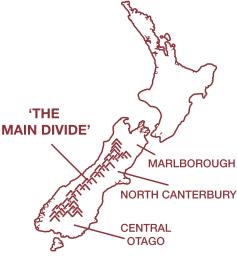
Traditional Burgundian winemaking methods were used to make this wine. We picked the various blocks at different stages, depending on their maturity, aiming for a range of red and dark fruit flavours. Approximately 40% of the grapes were put at the bottom of the fermentation vats as whole bunches, with the balance being destemmed on top, retaining as many whole berries as possible. The vats were kept cool over the next few days to help extract the soft, silky tannins from the pinot noir skins. After approximately a week, the must started to ferment naturally. During fermentation the skins of the grapes were gently plunged twice daily. When the fermentation finished, the grape remnants were left to steep in the wine for up to a week to help extract a different range of tannins that add structure and depth. The exact duration of this period was determined by daily tasting. Subsequently the wine was gently pressed off and put into oak barriques (approx. 20% new), from selected artisan Burgundian coopers. In the summer after harvest, when the weather warmed, the wine underwent a natural malo-lactic (secondary) fermentation. After maturing for 18mths in these barriques, the wine was finally bottled.

## The Wine

Upon release it is deep ruby in colour. The nose is a brooding amalgam of red fruit and savoury aromas. Tantalising impressions of raspberry, dark cherry and blood orange uncoil from the glass, shot with hints of earth, game, chocolate, violets and sweet spice. In the mouth it is gorgeously styled, rich and savoury on a silky fine palate. Tightly knit fruit and plush velvety tannins are perfectly balanced by a backbone of invigorating acidity that delivers outstanding structure and a lasting finish. Elegant yet powerful, in a way that Pinotphiles craveh.







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