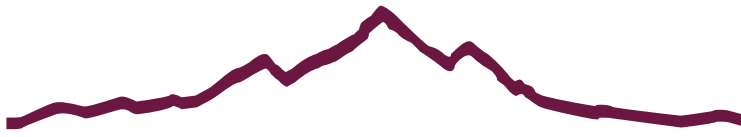


MAIN DIVIDE

by the Donaldson Family



PINOT NOIR 2021

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

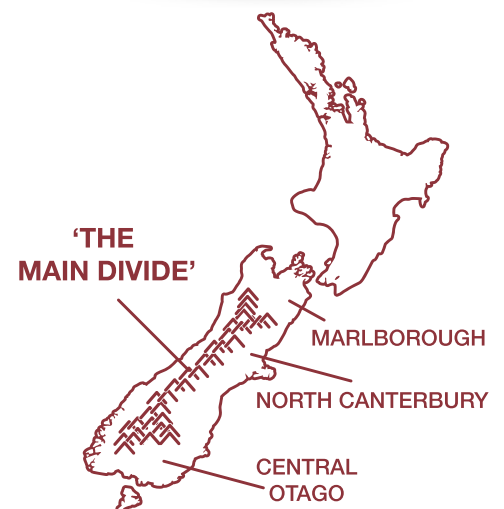
Cold weather during bud burst resulted in lower crop levels, hence no further fruit thinning was carried out. The subsequent warm dry summer served up perfectly ripened small berries full of intense flavour and concentration. Favourable conditions continued into autumn, allowing the fruit to be picked 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 18 months in these barriques, the wine was finally bottled.

The Wine

Upon release it has a bright ruby hue. The nose is soft and inviting, slowly unfurling with nuances of tamarillo, pomegranate and gogi berry, interlaced with touches of vanilla, woodsmoke, lavender and an earthy, savoury underlay. The palate is sweetly fruited and supple, with plush polished tannins and a ripe, spice driven mouthfeel. An ethereal and elegant wine, coupled with a rounded body and splash of refreshing acidity that provides harmony and length, flowing perfectly through to its long, rewarding finish.



| HARVEST DATE | BRIX AT HARVEST | ALCOHOL CONTENT | R.S | T.A. | AGING POTENTIAL |
|---------------------------------|-----------------|-----------------|-----|---------|-----------------|
| 23rd March - 18th April 2021 | 24 | 13.5% | dry | 4.5 g/l | 6-8 years |