



ROSÉ 2023

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 during Spring resulted in successful flowering and a healthy fruit set, meaning crop thinning was needed in some areas. Good heat concentration in early to mid-Summer then allowed the grapes to ripen beautifully. The remainder of Summer and Autumn threw up a mix of hot days interspersed with cooler spells, although rain was sufficiently spread out to ensure the bunches remained healthy and disease free.

The Harvest and Winemaking

Carefully selected grapes from a unique assemblage of complementary varieties were harvested to make this wine. The free run juice was given a small amount of skin contact to add some colour. Fermentation was carried out in stainless steel vats at a cool temperature to retain varietal purity and freshness, with the wine being bottled shortly after.

The Wine

Upon release the colour is bright coral. Its nose is soft, fragrant and full, packed with aromas of citrus, strawberry, pear drops and pomegranate, with snippets of rose petal and daphne. In the mouth it is zesty, dry, and finely textured, with a vibrant line of acid that dances across the palate, leading to a sustained and quenching finish. The complementary varieties ensure the wine remains fleshy and supple, while also adding aroma and structure.



Harvest Date	Ave. Brix at Harvest	Alcohol Content	R.S	T.A.	Aging Potential
1st- 20th April 2023	23	12%	6.7 g/l	6.2 g/l	Drink now

