



## SAUVIGNON BLANC 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 optimum ripeness.

## The Harvest and winemaking

The grapes were picked in separate batches during early April from our own Te Hau vineyard, the aim being to produce a spectrum of ripe yet zesty aromas and flavours in the finished wine. The fruit was cropped at a low level (approx. 7 tonnes per hectare) to add extra concentration. After gentle pressing of the berries, the free run juice was fermented in stainless steel tanks at cool temperatures and bottled shortly after, to help the wine express its varietal purity.

## The Wine

On release the wine is pale lemon in colour. Its bouquet is a vibrant melange of citrus and tropical fragrances, with grapefruit, lime, guava and passionfruit at the fore. Peppered beneath this are hints of gooseberry, elderflower, green capsicum, and crushed thyme. The palate is well weighted with a pleasing richness, complimented by a juicy, zesty zing in the mouth. Finely tuned and balanced with crisp acidity, this is a classic NZ Sauvignon Blanc with elegance and panache that stands out from the crowd.

HARVEST DATE	AV BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
1st - 8th April 2021	23	12.8%	dry	6.9 g/l	Drink now



