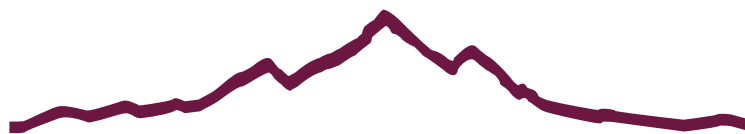


MAIN DIVIDE

by the Donaldson Family



CHARDONNAY 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 each plot was picked at its optimum maturity.

The Harvest and winemaking

We use traditional Burgundian winemaking methods. The fruit was harvested during late March and early April and gently pressed. The non-clarified juice was then put into large French oak barriques, where it underwent primary fermentation by the grapes' natural yeasts. The wine was then matured in these barriques 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

It is bright lemon in colour, with an unfolding bouquet full of grapefruit and citrus blossom, giving way to crushed almonds, flint and smoky suggestions. A hint of struck match adds to the allure. The wine is succulent and rounded on the palate, with refreshing acidity that gives vibrancy and balance, prolonging the finish.

HARVEST DATE	BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
26th March - 3rd April 2020	23	13.5%	dry	g/l	4 - 5 yrs

Wine in moderation is a natural health food.

