

MAIN DIVIDE

by the Donaldson Family



CHARDONNAY 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

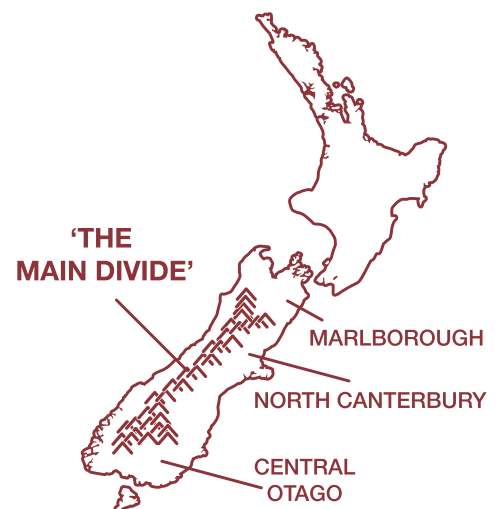
Cold weather during bud burst resulted in lower crop levels, hence no further fruit thinning was carried out. The subsequent warm dry summer served up perfectly ripened small berries full of intense flavour and concentration. Favourable conditions continued into autumn, allowing each variety to be picked at its optimum ripeness.

The Harvest and winemaking

We use traditional Burgundian winemaking methods. The fruit was harvested in late March 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

On release its colour is pale gold. The bouquet is a beguiling merger of savoury, stone fruit and citrus. Aromas of lemon and peach intersect with lightly spiced oak, hazelnut and a hint of orange blossom. A whisper of struck match adds complexity and a flinty minerality. The mouthfeel is textured and creamy, with a superbly weighted palate. A seam of lively acidity provides the perfect partnership, paving the way for a long and attractive finish.



HARVEST DATE	BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
31st March 2021	24	13.5%	dry	6.1 g/l	4 - 5 yrs