



CHARDONNAY 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

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 barrels (puncheons), 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

Lemon straw in colour, the bouquet is rich and satisfying. Orchard fruits framed with delicate oak, vanilla, and hazelnut, spiced with touches of acacia and daphne flowers. A creamy satin textured mouthfeel, contrasting acid line and a nutty-biscuity quality combine to give the wine elegance and harmony. The palate is multi-layered and lavish, buttery yet supported by crisp minerality and a concentrated structure, leading to a long and juicy close.

| Harvest Date | Ave. Brix at Harvest | Alcohol Content | R.S | T.A. | Aging Potential |
|-----------------|----------------------|-----------------|---------|---------|-----------------|
| 22nd March 2023 | 23.5 | 13.5% | Dry g/l | 6.2 g/l | 4 - 5 years |

