



GEWÜRZTRAMINER 2022

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

Average weather over flowering resulted in a balanced crop, meaning no further fruit thinning was carried out. This was followed by a cooler than average summer which delayed ripening. Fortunately, a warm dry autumn allowed the grapes to be left on the vines till later in the season, where they were able to achieve the desired level of ripeness.

The Harvest and winemaking

Picking occurred in mid-April. After arrival at the winery, the grapes were crushed and then left in contact with their skins for a short time to macerate. Following pressing, the juice was transferred into old oak puncheons, where it was left to ferment naturally. The wine was then matured for approximately 3 months in these barrels prior to bottling.

The Wine

On release it has a pale gold hue. A delightful patchwork of sweet and savoury aromas titillate the nose, lychee, mango and Turkish delight at first, segueing into notes of cinnamon, cloves, potpourri, and a lick of ginger. The palate is opulent and plush, with a textured mouthfeel backed by refreshing acidity and subtle sweetness. Pre-ferment skin contact has added some additional structure together with ripe phenolics, balancing the wine and complementing its off-dry, spicy finish.

HARVEST DATE	
12th April 2022	

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	25
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ALCOHOL	
CONTENT	
13.5%	

R.S	
13.5 g/l	

7.A. 9 g/l		AGING POTEN
		5 years



