



PINOT GRIS 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 its optimum ripeness.

The Harvest and Winemaking

Aiming for a classic Alsatian style with a North Canterbury twist, the fruit was harvested in stages over several weeks to optimise the grapes' range of natural flavours. After picking, they were gently pressed, and the juice fermented in stainless steel tanks at a cool temperature to retain varietal purity and freshness. The wine was then given a short period of ageing on its natural deposit of yeast lees (sur lie), prior to bottling. At all stages, from fermentation to bottling, the wine was handled very carefully to help it retain a little of its naturally dissolved carbon dioxide. This may result in a small amount of spritzig when first poured, accentuating the freshness and liveliness of the wine.

The Wine

Upon release its colour is pale gold. Enchanting aromas of perfume and spice surge from the glass, rose oil and lavender in the attack, followed by impressions of clove, pear drop, and flecks of pineapple. Layered beneath this is an earthy, mineral anchorage. The mouthfeel is vibrant and energised, subtle sweetness harmoniously interwoven with perky acidity and a touch of phenolic tartness, adding balance and length. A stylised and flavourful Pinot Gris, finishing with a satisfying, tangy close.

HARVEST DATE	AVE. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
23rd March - 2nd April 2021	25	13.5%	9.5 g/l	5.6 g/l	Drink now



