MAIN DIVIDE
BY PEGASUS BAY

PINOT NOIR 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

Traditional Burgundian winemaking methods were used to make this wine. We picked the various blocks at different stages, depending on their maturity, aiming for a range of red and dark fruit flavours. Approximately 40% of the grapes were put at the bottom of the fermentation vats as whole bunches, with the balance being destemmed on top, retaining as many whole berries as possible. The vats were kept cool over the next few days to help extract the soft, silky tannins from the pinot noir skins. After approximately a week, the must started to ferment naturally. During fermentation the skins of the grapes were gently plunged twice daily. When the fermentation finished, the grape remnants were left to steep in the wine for up to a week to help extract a different range of tannins that add structure and depth. The exact duration of this period was determined by daily tasting. Subsequently the wine was gently pressed off and put into oak barriques (approx. 20% new), from selected artisan Burgundian coopers. In the summer after harvest, when the weather warmed, the wine underwent a natural malo-lactic (secondary) fermentation. After maturing for 18 months in these barriques, the wine was finally bottled.

The Wine

At release it has a bright ruby complexion. On the refined nose you are greeted by delicate aromas of cherry, pomegranate, cinnamon and violet, meshed with nuances of wet stone, bonfire embers and a dash of aged soy. A fine acid backbone supports the savoury red fruit, backed by velvety tannins that enrich the palate, creating a sleek and silky mouthfeel. Brimming with finesse and vitality, it tapers to a lasting, focussed finish.

Harvest Date	Ave. Brix at Harvest	Alcohol Content	R.S	T.A.	Aging Potential
26th March - 15th April 2023	24	13%	dry	4.9 g/l	6-8 years

263 Stockgrove Road, Waipara, RD 2 Amberley 7482, New Zealand. Ph +64 3 314 6869 info@maindivide.com www.maindivide.com