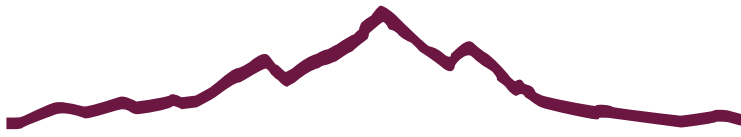


# MAIN DIVIDE

by the Donaldson Family



## RIESLING 2016

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

Warm and settled weather during flowering led to an optimal fruit set. A perfect summer, followed by a warm dry autumn then enabled the grapes to be harvested with excellent flavour development, concentration and physiological ripeness.

### The Harvest and winemaking

After picking over a number of weeks in April and May, the grapes were gently pressed. The juice was then slowly fermented at cool temperatures to help the wine retain its vibrant fruit characters and varietal purity. During this time daily tasting was undertaken to assess levels of acidity, alcohol and residual sweetness, with the fermentation being stopped once the right balance was achieved. At all stages, from fermentation to bottling, the wine was handled very carefully to help it retain a little of its natural carbon dioxide. This may result in a small amount of *spritzig* when first poured, accentuating the freshness and liveliness of the wine.

### The Wine

On release it is pale gold, with an enticing bouquet of stone fruit, green apple, blossom and potpourri. In the mouth there is satisfying weight and concentration, balanced with refreshing acidity and minerality that creates a lively tension to complement the wine's off dry finish.

HARVEST DATE	BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
24 April - 30 May 2016	23 - 25	12%	24 g/l	6.6 g/l	5-7 yrs

Wine in moderation is a natural health food.

