



RIESLING 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

The grapes were picked in stages during April. Some parcels were intentionally left to hang until later so they could be harvested with a portion of noble botrytis. The free run 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. Winemaking intervention was intentionally kept to a minimum to allow the vintage, variety, and vineyard to express itself harmoniously. 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

Pale gold in colour, the nose erupts with vibrant aromas of orange zest, citrus blossom, and pink grapefruit, speckled with dashes of lime sherbet, frangipani, and fond childhood memories of pineapple Fruju on a summer's day. In the mouth there is a pleasing tension, a rich honeyed palate framed with charming sweetness and a lick of bracing acidity, adding structure and length to the long and elegant close.

Harvest Date	Ave. Brix at Harvest	Alcohol Content	R.S	T.A.	Aging Potential
5th - 28th April 2023	24	12%	24 g/l	7 g/l	5 - 7 years

