



# MERLOT CABERNET 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

This wine is made in the same style as the celebrated Claret from Bordeaux, using traditional methods. After being picked during April and the beginning of May, the grapes began fermentation naturally in stainless steel tanks. During this process the juice was regularly pumped over the cap of floating grape skins (rather than plunging), to ensure a perfect tannin balance was extracted from the fruit. The wine was then gently pressed off and put into French oak barriques. The following summer, when the weather warmed, it underwent a natural malo-lactic (secondary) fermentation. After maturing in oak for 18 months, the various batches were then carefully blended to produce the most complex and balanced wine possible. The finished product is predominantly Merlot, with the balance made up of Cabernet Sauvignon, and a small amount of Malbec.

## The Wine

Its colour is deep purple. The bouquet is a patchwork of dark forest fruit and earthy nuances. Suggestions of blackcurrant, boysenberry and damson plum are alluringly pitched against hints of cedar, olive tapenade, mocha and a touch of star anise. In the mouth there is generous fruit weight and stylish concentration, the wine's full body complimented by ripe, spicy tannins and crackling acidity that adds focus and a satisfying tension. Intensifying across the palate, it lingers on the finish, enticing you back for more.



Harvest Date	Ave. Brix at Harvest	Alcohol Content	R.S	T.A.	Aging Potential
10th April - 2nd May 2022	24	13.5%	dry	5 g/l	6-8 years