



# SAUVIGNON BLANC 2024

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

Cooler and windier conditions during Spring meant lower crop levels, keeping fruit thinning to a minimum. The weather gods then handed us the opposite during Summer, with a warm and settled state prevailing, so this smaller crop was able to mature beautifully. Autumn was similarly favourable, allowing each variety to be picked at its optimum ripeness. Our 2024 harvest saw smaller yields across the board, but as a result we were blessed with intense fruit flavour and concentration, delivering some outstanding wines.

## The Harvest and Winemaking

The grapes were sourced from our own Te Hau vineyard on Georges Road, as well as a local North Canterbury grower. Fruit was left to hang until a brix level of approximately 23 brix was reached, the aim being to add some additional richness in the wine. After gentle pressing of the berries, the free run juice was fermented in stainless steel tanks at cool temperatures and bottled shortly after, to retain its zesty aromas and vibrant fruit character. Winemaking intervention was intentionally kept to a minimum to allow the vintage, variety, and vineyards to express themselves harmoniously

## The Wine

With its pale lemon sheen, the nose thrills the senses with a barrage of grapefruit, lemon grass, jalapeno and passionfruit, framed with snippets of citrus blossom and crushed thyme. As the volley subsides, it exposes a steely, mineral underbelly. The palate is tightly coiled, with a zesty and energetic mouthfeel, displaying vibrant acidity that flows through the mouth, delivering a lengthy, salivating climax.



Harvest Date	Ave. Brix at Harvest	Alcohol Content	R.S	T.A.	Aging Potential
24th March - 2nd April 2024	23	12.5%	dry	7.5 g/l	Drink now