

ROSÉ 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

Carefully selected grapes from a unique assemblage of complementary varieties were harvested to make this wine. The free run juice was given a small amount of skin contact to add some colour. Fermentation was carried out in stainless steel vats at a cool temperature to retain varietal purity and freshness, with the wine being bottled shortly after.

The Wine

It has a playful pink gloss, with penetrating aromas of watermelon, kumquat, strawberry and pear drops, meshed with floral notes reminiscent of citrus blossom, frangipani and peony. The mouthfeel is lively and energised, showcasing impressive palate weight and well assimilated acidity that adds length and concentration. The complementary varieties ensure the wine remains fleshy and supple, while also adding aroma and structure.

| Harvest Date | |
|---------------------------|--|
| 12th - 30th March 2024 | |

| Ave. Brix at Harvest |
|-------------------------|
| 23 |

Alcohol Content 12.5%

| R.S | T.A. |
|-----|------|
| g/l | g/l |

| Aging Potential |
|-----------------|
| Drink now |



