



# PINOT NOIR

## 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

Traditional Burgundian winemaking methods were used to make this wine. We picked the various blocks at different stages, depending on their maturity, aiming for a range of red and dark fruit flavours. Approximately 40% of the grapes were put at the bottom of the fermentation vats as whole bunches, with the balance being destemmed on top, retaining as many whole berries as possible. The vats were kept cool over the next few days to help extract the soft, silky tannins from the pinot noir skins. After approximately a week, the must started to ferment naturally. During fermentation the skins of the grapes were gently plunged twice daily. When the fermentation finished, the grape remnants were left to steep in the wine for up to a week to help extract a different range of tannins that add structure and depth. The exact duration of this period was determined by daily tasting. Subsequently the wine was gently pressed off and put into oak barriques (approx. 20% new), from selected artisan Burgundian coopers. In the summer after harvest, when the weather warmed, the wine underwent a natural malo-lactic (secondary) fermentation. After maturing for 18mths in these barriques, the wine was finally bottled.

### The Wine

Upon release the colour is a vibrant ruby. An enticing medley of red fruit and earthy aromas rise gently from the glass, rhubarb, cherry, and pomegranate at the fore, flanked by impressions of tree moss, mushroom, wood spice, leather, and cinnamon, along with a trace of violet. The mouthfeel is plush and velvety, with fine grained, polished tannins and a tickle of refreshing acidity that sashays across the palate. Fragrant, savoury, and silky, this vintage has delivered a graceful and elegant wine, with a finely textured finish.

Harvest Date	Ave. Brix at Harvest	Alcohol Content	R.S	T.A.	Aging Potential
6th - 15th April 2022	24	13%	dry	4.8 g/l	6-8 years

