

## WAIPARA VALLEY

# MAIN DIVIDE

Owners: The Pegasus Bay Family

**Fast Facts**

**Vineyard Surface:**  
200 acres (81 hectares)

**Owner:**  
The Donaldson Family

**Winemaker:**  
Matthew Donaldson

**Established:**  
1994

**Location:**  
Amberley

**Region:**  
Canterbury



### THE HISTORY

Founded in 1994, Main Divide is the second label offered by the Donaldson Family, which also produces Pegasus Bay. The winery is a tribute to the mountain range on New Zealand's Southern Island known as the Southern Alps. Locally this range is called Main Divide, and it was the inspiration for the winery's name and logo.

For the Donaldson Family, the aim is to produce wines which reflect the unspoiled freshness, purity, vigor, and cool climate of the south while retaining each wine's individual regional and varietal character.

The basis for Main Divide's philosophy is individuality and harmony. They wish to produce distinctive, vibrant wines with lively fruit flavors, which at the same time are integrated and harmonious.

### THE TERROIR

Because of their unique terroir and the quality of the grapes produced, Main Divide limits their production area to a select handful of vineyards in North Canterbury.

The soils range from mineral-rich gravels to a mixture of clay and stone which provide the vines with good drainage.

The days tend to be warm with lots of sunshine and the nights are fresh and crisp. This microclimate encourages

both proper ripening and the retention of balanced, natural acid levels in the berries.

During the growing season, some leaves are removed from around the bunches to ensure proper exposure to sunlight, to help the grapes to ripen and to keep the fruit well-ventilated and healthy.



**SAUVIGNON BLANC:** 100% Sauvignon Blanc from several North Canterbury vineyards. The vineyards face North and sit at 60 meters above sea level on windblown loess over free draining soil. The 8-year old vines are vertical shoot position and Scott Henry trained, yielding 4 tons per acre. The grapes were picked in separate batches during April. After gentle pressing of the berries, the juice ferments in stainless steel tanks at cool temperatures. The wine undergoes

no oak aging. The wine is pale lemon in color, with vibrant tropical fruit aromas of passionfruit and lychees. Layered beneath that there are hints of gooseberry, citrus, and dried herbs. The palate is generous, yet remains fresh and lively, with a satisfyingly crisp finish.



**PINOT NOIR:** 100% Pinot Noir from several North Canterbury vineyards. The vineyards face North and sit at 60 meters above sea level on windblown loess over free draining soil with a mix of volcanic clay, clay, and limestone. The vines, 16-20-years old, are trained in the vertical shoot position and yield 2.5 tons per acre. The grapes are harvested in mid-April with approximately  $\frac{1}{3}$  whole bunch,  $\frac{1}{3}$  whole berries and  $\frac{1}{3}$  crushed grapes used to make the must. The must is hand plunged in small open vats, and macerates for 21 days on skins. The wine ages in French barrels 20% new for 18 months natural malo in spring. It is a bright ruby color with a complex array of aromas and flavors suggesting red and dark fruits. Impressions of raspberries intertwine with blackberries, black cherries, and purple plums. While rich and powerful, its mouth-filling tannins are fine-grained and velvety.