

# MAIN DIVIDE GEWÜRZTRAMINER 2024









\$17.99

## Spicy & Unctuously Delicious



Product Code:	4501	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
		Alcohol:	13.5%
Sub Region:	Waipara	Alcorioi.	13.370
		Grape:	100% Gewürztraminer
Style:	White		
Variety:	Gewürztraminer		
Producer:	Main Divide		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

The 2024 Main Divide Gewürztraminer is a bit of a hidden gem amongst the Pegasus Bay range. It's wonderfully fragrant with super ripe fruits, florals and spice while the palate delivers rich flavours and luscious texture. This would have to be one of the best value and truly satisfying Gewürztraminers on the market today.

#### Winery notes (2024 Vintage)

"On release the colour is lemon straw. A vibrant and perfumed bouquet enthrals the senses, tropical notes of lychee and pineapple studded with rose petals, spiced pear, lemon curd, ginger, and a hint of marzipan. The palate is lavish and multi layered, a rich mouthfeel balanced by ripe phenolics and a splash of sweetness, closing with a long, piquant tail.

We picked in stages from late-March to mid-April, timing each harvest to further optimise the grapes' range of natural flavours. After arrival at the winery, the fruit was crushed and then left in contact with its skin for a short time to macerate. Following pressing, the juice was transferred into old oak puncheons, where it was left to ferment naturally. The wine was then matured for approximately 3 months in these barrels prior to bottling."

Rated Excellent & 93/100 Cameron Douglas MS, November 2024 (2024 Vintage)



"A delightful bouquet of white fleshed fruits and spice, layers of sweet ginger and apple, peach and tropical fruits. There's a floral finesse and tone that showcases the delicate side of the variety. A satin-cream almost tart mouthfeel, flavours of fruits and spice reflect the bouquet, medium+ acid line, fine tannins and lengthy, even finish. Well made, a wine that should be in all wine tasters cellar, best drinking from day of purchase through 2027+."

CONTACT VINO FINO

**OPEN HOURS** 

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Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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