VINO FINO
Explore a World of Wine

MAIN DIVIDE GEWÜRZTRAMINER 2025

HOT PRICE VINO VALUE TOP SELLER



$17.99

Spicy & Unctuously Delicious

Product Code:	4501	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	White	Grape:	100% Gewürztraminer
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 2025 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 (2025 Vintage)
"On release it has a bright lemon tint. Delightful perfume soars from the glass, suggestive of lychee, orange blossom and rose oil, along with spicy notes of cinnamon, potpourri and ginger. The wonderfully weighted palate displays excellent focus and drive, imbued with subtle sweetness and a dash of perky acidity, that radiates through the palate, delivering a long and quenching finish.

Picking occurred in late March and early April. After arrival at the winery, the grapes were crushed and then left in contact with their skins 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."

90/100 Cameron Douglas MS, February 2026 (2025 Vintage)

"Fabulous value and excellent drinking, a wine with a core of ripe white fleshed and tropical fruits, fresh white spices and suggestion of herb. A just dry wine on the palate, satin touches then contrasting acid line frame a fruity and varietal wine with a vibrant texture, lots of freshness and food friendly attributes. Ready to drink from 2026 through 2028+."

Reviews for the 2024 vintage below...

5 Stars & 93/100 Sam Kim, Wine Orbit, November 2024 (2024 Vintage)
"A gorgeous rendition of the variety, showing lychee, mango, rose petal and warm spice aromas on the nose. The palate displays succulent fruit intensity together with fleshy texture and rounded mouthfeel, making it delicious and highly enjoyable. At its best: now to 2029."

18.5-/20 (92) Candice Chow, Raymond Chan Reviews, December 2024 (2024 Vintage)
"Bright, even, pale yellow. The nose is pure and gentle with aromas of lychee, guava, rose water and spice dusting. Medium-full bodied, off-dry to taste, aromas of lychee and guava entwined with rose water, ginger and peppercorn. The fruit is pure and fresh, supported by refreshing acidity. Delicate spice dances on a lightly oily texture palate and lends a fragranced closing. Well-made and well-balanced, utterly delicious. Match with Szechuan pepper squid and green curry over the next 3-4 years. The grapes were crushed and then left on skins for a short time. Pressed into old oak puncheons for natural fermentation, then left to mature for 3 months. 13% alc, 12 g/l RS."

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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