VINO FINO
Explore a World of Wine

MAIN DIVIDE PINOT GRIS 2025

HOT PRICE 93 VINO VALUE 5 STARS

TOP SELLER



$17.99

Top Selling North Canterbury Pinot Gris

Product Code:	4513
Country:	New Zealand
Region:	North Canterbury
Sub Region:	Waipara
Style:	White
Variety:	Pinot Gris
Producer:	Main Divide

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Pinot Gris

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Like all the other Main Divide wines, this over delivers on the flavour, quality and value fronts to offer excellent drinking at a fantastic price. Lusciously off dry with a richness, concentration of flavour, and complexity that could only come from Pegasus Bay. Aromas and flavours of ripe pear and spice, judicious residual sugar, added texture from lees aging, and a mineral freshness keeping it all in balance are rare attributes in a Pinot Gris at this price. Embrace and enjoy!

Winery notes (2025 Vintage)
"Its colour is lemon straw. The engaging nose is richly fruited, with floral nuances, suggesting pineapple, quince and pear drop, melded with rose petal, linden and a whisp of saffron. In the mouth it is brightly structured, flaunting exuberance, combined with precision and finesse. Off dry in style, the textured palate is balanced by a splash of varietal acidity and integrated phenolics, that create length and a satisfying tension on the bittersweet close.

Aiming for a classic Alsatian style with a North Canterbury twist, the fruit was harvested in stages over several weeks to optimise the grapes' range of natural flavours. After picking, they were gently pressed, and the juice fermented in stainless steel tanks at a cool temperature to retain varietal purity and freshness. The wine was then given a short period of ageing on its natural deposit of yeast lees (sur lie), prior to bottling. At all stages, from fermentation to bottling, the wine was handled very carefully to help it retain a little of its naturally dissolved carbon dioxide. This may result in a small amount of spritzig

when first poured, accentuating the freshness and liveliness of the wine."

5 Stars & 93/100 Candice Chow, CandiceWineChat.com (2025 Vintage)
This Alsace-style Pinot Gris is dry and weighty, packed with ripe, pure fruit, supported by lively acidity, and it flows smoothly and elegantly. Pure aromas of pear, white peach, honey mead and lily."

92/100 Cameron Douglas MS, February 2026 (2025 Vintage)
"A complete wine - aromas and flavours of ripe apples and pears, there's a fine layer of spice with a gentle pepper quality then honeysuckle. A touch of lime-flower and quince adds intrigue and length. The acidity forms the backbone of texture on the palate with a buzz to the freshness. Well made and quite delicious with best drinking from 2026 through 2029."

Reviews for the 2024 vintage below...

5 Stars & 93/100 Sam Kim, Wine Orbit, November 2024 (2024 Vintage)
"Beautifully ripe and inviting, the bouquet shows poached pear, rockmelon, rich floral and subtle spice aromas. It's succulent and fleshy in the mouth, delivering terrific fruit intensity together with supple texture and beautifully infused acidity, finishing delicious and lingering. At its best: now to 2028."

90/100 Stephen Wong MW, The Real Review, June 2025 (2024 Vintage)
"This value-driven wine is made by the Pegasus Bay team from grower vineyards. The fruit was harvested in multiple picks across several weeks to achieve the ripeness and richness which they describe as "a classic Alsatian style". It was fermented and aged on lees entirely in stainless steel and harbours 11 grams per litre of residual sugar, which adds to its forward charm.

An expressive wine with passionfruit, floral, spice and green pear aromas. The palate opens with a burst of sweetness and purple grape which settles into sun-dried pear and pink guava flavours on the finish. A decadent, medium-dry and very fruit-driven style of pinot gris with crowd-pleasing qualities."

CONTACT VINO FINO

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OPEN HOURS

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

VISIT VINO FINO

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Christchurch

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