

MAIN DIVIDE SAUVIGNON BLANC 2024





\$17.99

Value Waipara Sauvignon from the team at Pegasus Bay!

Product Code:	4702
Country:	New Zealand
Region:	North Canterbury
Sub Region:	Waipara
Style:	White
Variety:	Sauvignon Blanc
Producer:	Main Divide

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
Grape:	100% Sauvignon Blanc





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TASTING NOTES

Winery notes (2024 Vintage)

"With its pale lemon sheen, the nose thrills the senses with a barrage of grapefruit, lemon grass, jalapeno and passionfruit, framed with snippets of citrus blossom and crushed thyme. As the volley subsides, it exposes a steely, mineral underbelly. The palate is tightly coiled, with a zesty and energetic mouthfeel, displaying vibrant acidity that flows through the mouth, delivering a lengthy, salivating climax."

92+/100 Cameron Douglas MS, November 2024 (2024 Vintage)

"Bright, nicely pungent and fruity with an herbaceous edge lead to flavours of pineapple and a passionfruit, some fresh herbs and baseline of gravelly soil ideas. Holding the wine on the palate reveals a satin texture with contrasting acid line and flavours that reflect the bouquet plus lemon and a touch of cape gooseberry. The acid line has a touch pf natural spritz too adding to the mouthfeel and finish. Well made and ready to drink from 2024 through 2027."



"Fresh and attractively lifted, the bouquet shows grape fruit, Gala apple, lemon zest and jasmine aromas. The palate delivers vibrant fruit intensity, combined with fine texture and juicy acidity, making it flavoursome and delightfully appealing. At its best: now to 2027."

18/20 (90) Candice Chow, Raymond Chan Reviews, December 2024 (2024 Vintage)

"Bright, even, pale yellow. The nose is full, with elegant aromas of apple, citrus, lemongrass, jasmine and fennel. Medium-bodied, aromas of grapefruit, lemon and apple melded with lemongrass, fennel and jasmine. The fruit shows purity and good weight; a soft palate and zingy acidity flow with chalky minerals and lend a dry finish. This is a clean, fresh Sauvignon Blanc that delivers bright fruit and a mineral texture. Match with pork meatballs and poached chicken over the next 3 years. Fruit was sourced from Te Hau vineyard and a local grower, fermented cool in stainless steel to 12.5% alc."

CONTACT VINO FINO

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