

MAIN DIVIDE SAUVIGNON BLANC 2025

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\$17.99

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Product image

Value Waipara Sauvignon from the team at Pegasus Bay!

Product Code:	4702	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	12.5%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc		
Producer:	Main Divide		



New Zealand
Wide Delivery



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TASTING NOTES

Winery notes (2025 Vintage)

"In the glass Main Divide Sauvignon Blanc 2025 presents a brilliant lemon hue. The inviting nose offers zesty impressions of grapefruit, lime peel and lemon balm, anchored with savoury notes of capsicum, crushed thyme, snow pea and fresh hay. The ripe fruit is underlined with taut acidity, which flows on a fine stony mouthfeel, providing a delightful tension. Sleekly textured, the palate swells, then trails away in a cascade of minerals and tangy citrus."

5 Stars & 93/100 Candice Chow, CandiceWineChat.com (2025 Vintage)

"This Sauvignon Blanc is beautifully fruit-forward, flaunting purity and fresh acidity with a touch of salinity, flowing over a smooth palate and lending a pleasing, moreish finish. Fresh aromas of gooseberry, lime, nettle, saline and blossom."

91/100 Sam Kim, Wine Orbit, May 2026 (2025 Vintage)

"It's intensely expressed on the nose, showing kiwifruit, green rockmelon, lemon zest, and herbaceous aromas. The palate displays excellent vibrancy and fruit intensity, well supported by crisp acidity, finishing lingering and flavoursome. At its best: now to 2028."

18.5/20 (93) Candice Chow, Raymond Chan Reviews, June 2026

VINO FINO

Explore a World of Wine

(2025 Vintage)

"Bright, even, pale yellow. The nose is fresh, with aromas of gooseberry, citrus, nettle and blossom. Medium-light bodied, aromas of gooseberry and lime, intermixed with nettle, saline and blossom. The fruit is beautifully ripe, taking centre stage, showing purity and crisp acidity. Smooth in texture, with a touch of salinity, it delivers a thirst-quenching, moreish finish. Match with steamed mussels and sole over the next 3 years. Fruit sourced from Te Hau vineyard on Georges Road, free-run juice was fermented in stainless steel to 12.5% alc."

CONTACT VINO FINO

Phone: 03 365 5134
<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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