

Reserve

CHARDONNAY

Fruit from our hillside and riverbed Estate vineyards are combined to balance power and opulence. Ripe stone fruit, citrus, and vanilla. A rich and creamy palate with delicate toasted notes from fermentation in new and seasoned oak.



Vintage	-	2021
Alcohol	-	14.5%
Variety /Clone	-	Chardonnay Clone 548 & 15

VITICULTURE

Premium fruit selected from two vineyards at Linden Estate. Sloping hillside vines and sandy river flat blocks provide our Destination fruit. Vines are meticulously hand tendered to provide low yields with intense concentration. Gentle hand leaf removal is done to allow air flow within the canopy while still leaving enough leaf cover to protect the fruit from the harsh sun. This retains acid levels in the fruit, for freshness and longevity.

WINEMAKING

All fruit for our Destination Chardonnay is hand picked. It then undergoes a long gentle pressing where the juice is run directly to barrel. Gentle free run juice is separated from the pressings. Fermentation is from indigenous yeast in 500L puncheons. Malo-lactic fermentation is also wild and takes place slowly over the Winter months. Blended after 12 months in 50% new French oak, then returned to old barrels for a total of 20 months aging.

Best Drinking - Enjoy now - 2030

Food Match - Poulet Rôti, Brie or Camembert, Pork Belly

Linden Estate Winery

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