

Reserve

DAM BLOCK

The perfect blend of Merlot, Cabernet Franc, and a small portion of Cabernet Sauvignon. Dark and brooding in appearance. Complex notes of blackcurrants backed with beautiful floral perfume. Rich chocolate mixes with dark berries on the palate with silky concentrated tannins. A powerful and long finish with warming wood spices.



Vintage	-	2020
Alcohol	-	14.5%
Variety	-	52% Merlot, 43% Cabernet Franc, 5% Cabernet Sauvignon

VITICULTURE

Merlot and Cabernet Franc fruit from our clay and limestone hillside vineyards in Esk Valley and Cabernet Sauvignon from the Ohiti Gravels sub region. Fruit is from hand tendered blocks where crops are kept very low to provide optimal ripeness levels. Canopy is kept open to allow good air flow and sun exposure. Blocks have hard soils that restrict growth of vines and produce concentrated fruit with silky tannins. All blocks are hand picked separately when at optimal ripeness. The strength and quality of the Merlot and Cabernet Franc in 2021 provided dominance in this blend.

WINEMAKING

After fruit is hand picked it is destemmed and whole berries are put to tank. Fermentation is by indigenous yeast and gentle hand plunging is used, where the wine is kept at 30 degrees for up to 35 days for fine tannin extraction. Wine is then run to barriques where malolactic ferment happens over Winter. Aged for 20 months in barrel with 30% new French oak.

Best Drinking - 2023 - 2035 *Will improve with cellaring*

Food Match - Ribeye Steak, Bolognese,
Artisan Cheeses

Linden Estate Winery

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