

# MERLOT / CABERNET FRANC

Matured in French oak barriques this wine is dominated by lively flavours of plums and black cherry, supported by coffee bean and subtle black forest aromas. Structured and complex with a long medium dry finish.



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<b>Vintage</b>	-	<b>2022</b>
<b>Alcohol</b>	-	<b>13%</b>
<b>Variety</b>	-	<b>61% Merlot &amp; 39% Cabernet Franc</b>

## VITICULTURE

Multiple sub blocks are selected to create our Merlot/Cabernet Franc. A mixture of our estate River flat vineyards and our Hillside vineyards were selected to ensure the perfect blend. All parcels are managed to obtain maximum ripeness levels through strict canopy management and yield control.

## WINEMAKING

River flat vineyard was machine picked while the steep hillsides were hand harvested. Blocks are harvested separately at optimum ripeness and treated as individual blocks until blending. After harvesting, grapes are destemmed and undergo a mixture of indigenous and chosen yeast cultures, fermentation and warm maceration for up to 35 days. Indigenous malolactic fermentation happened in barrel and wine remained in barrel for 12 months in a mixture of new and seasoned French oak barriques (228L) and cigar barrels (600L)

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**Best Drinking** - Enjoy now or cellar to 2030

**Food Match** - Roast Lamb, Duck Breast, Pasta with Tomato based sauce or ragu

Linden Estate Winery

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