

CABERNET FRANC

Lively flavours of black cherry, violets, and subtle tobacco notes. Supported by a rich palate combining fruit and oak with black forest and mocha tones. Structured and complex with a long dry finish.



Vintage	-	2021
Alcohol	-	14.5%
Variety	-	100% Cabernet Franc

VITICULTURE

Grapes for Linden Estate Cabernet Franc were selected from two vineyard sites at the winery in Esk Valley. River flat vineyard, grown on the silt layered soil from the Esk River and boney clay and lime stone steep hillside vineyard behind the winery. Both sites are hand leaf plucked for optimum sun exposure and canopy airflow. Picked separately at optimum ripeness.

WINEMAKING

The 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 under go indigenous fermentation and warm maceration for up to 35 days. Indigenous malolactic fermentation happened in barrel over the winter and wine remained in barrel for 24 months, 10% new French oak.

Best Drinking	-	2024 - 2035
Food Match	-	Beef Short Ribs, Pork Shoulder, Portobello Mushrooms

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