

# NON-VINTAGE FORTIFIED WINE

Produced exclusively from pristine fruit from our estate vineyards in the very best seasons and slowly barrel aged in our cool cellars gaining concentration and complexity. A blend of multiple vintages, combined to produce Linden Estates distinctive fortified style wine. Rich plum and raisin notes intertwined with baking spice, dark honey and subtle sandalwood aromatics developed throughout the extensive aging process.



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<b>Vintage</b>	-	<b>Non-Vintage</b>
<b>Alcohol</b>	-	<b>18%</b>
<b>Variety</b>	-	<b>Pinotage, Merlot, Tannat</b>
<b>Residual Sugar</b>	-	<b>80 g/L</b>

## VITICULTURE

Produced from thick-skinned varieties grown on our home block. Low yields of fruit are left hanging late into the season. Vine leaves are removed by hand around the bunches to ensure maximum sunlight exposure. The fruit is left to hang until extremely ripe, resulting in a very high sugar content.

## WINEMAKING

Fruit is destemmed and crushed, traditional foot crushing is used to ensure maximum skin contact. Fruit receives an overnight cold soak. After fortification, wine is run to old French oak barrels, it is then slowly aged in our cool cellar using the solera system, slowly blending many vintages as they age, gaining concentration and complexity.

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**Best Drinking** - 2025 *however will continue to develop for a minimum of 10 years*

**Food Match** - Blue Cheese, Dark Chocolate Desserts, Dried Fruit and Nuts

Linden Estate Winery

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