

ROSÉ

Bright juicy aromas of fresh red berries and a rich honey backbone. The palate is fresh and crisp with great fruit weight and concentration carrying forward raspberry and watermelon with a beautiful dry finish.



Vintage	-	2024
Alcohol	-	13%
Variety	-	100% Merlot
Residual Sugar	-	2.0 g/L

VITICULTURE

The Merlot for this Rosé was grown in the Gimblett Gravels. Low cropping vines benefit from the intense sun radiating off the stones and the cool nights on the plains to retain acidity and freshness.

WINEMAKING

Fruit was machine harvested and pressed off the skins immediately to reduce the colour extraction. Gentle pressing is used to limit the phenolics and refrain bright fresh juice. After settling the wine is fermented in tank. Fermentation is long, slow and cold to excentuate bright fruit aromas.

Vegan Friendly.

Best Drinking	-	Drink Now to 2027
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Food Match	-	Fresh Salad, Charcuterie or Sushi
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Linden Estate Winery

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