

Reserve

DAM BLOCK

A Merlot and Cabernet Franc-dominant blend, completed with a small portion of Cabernet Sauvignon. This wine marries elegance and depth, with a seductive, silk-laden texture that reveals both structure and finesse.



Vintage	-	2024
Alcohol	-	14%
Variety	-	62% Merlot, 20% Cabernet Franc, 18% Cabernet Sauvignon

VITICULTURE

Cabernet Franc fruit from our clay and limestone hillside vineyards in Esk Valley, Merlot and Cabernet Sauvignon come from the Gimblett 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 optional ripeness.

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, extended maceration on skins up to 40 days. Wine is then blended after 12 months then returned to barrels for a total of 16 months in 60% new french oak.

Vegan Friendly.

Best Drinking - 2027 - 2040+

Food Match - Ribeye Steak, Bolognese,

Linden Estate Winery

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