

Reserve

CHARDONNAY

Fruit from our hillside, river flat, and terrace estate vineyards is combined to balance power and opulence. Ripe stone fruit, citrus, and vanilla lead into a rich, creamy palate, with delicate toasted notes.



Vintage	-	2024
Alcohol	-	13%
Variety /Clone	-	Chardonnay Clone 548 & 15 & Mendoza

VITICULTURE

Premium fruit was selected from three vineyards at Linden Estate. Sloping hillside vines, sandy river flats, and terrace blocks provided our Destination fruit. Vines were meticulously hand-tended to achieve low yields with intense concentration. Gentle hand leaf removal was carried out to allow airflow within the canopy while retaining sufficient leaf cover to protect the fruit from the harsh sun. This helped retain acidity in the fruit, contributing to freshness and longevity.

WINEMAKING

The 2024 season was a stunning one, with extremely small crop levels producing beautifully concentrated wines. Richness was balanced with elegance, as the season yielded bold, ripe wines with delicate, pretty aromatics. All fruit for our Destination Chardonnay was hand-picked and underwent a long, gentle pressing, with the juice run directly to barrel. Free-run juice was separated from the pressings. Fermentation was carried out with indigenous yeast in 500L puncheons. Malolactic fermentation was also wild and took place slowly over the winter months. The wine was blended after 12 months in 30% new French oak, then returned to older barrels for a total of 18 months of ageing.

Vegan Friendly.

Best Drinking - 2026 - 2035

Food Match - Poulet Rôti, Brie or Camembert, Pork Belly

Linden Estate Winery

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