

BEACH HOUSE CABERNET FRANC 2014



TROPHY (BEST IN CLASS)

GOLD MEDAL – HAWKE'S BAY A&P WINE AWARDS 2016

Area:	Gimblett Gravels
Alcohol:	14.5%
PH:	3.72
Total Acidity:	5.8g/l
Residual Sugar:	<1g/l

Handpicked on April 3rd at 25.0 brix our Cabernet Franc was de stemmed into small open topped fermenters. The ferments were hand plunged and pumped over to aid in extracting all the flavour and colour from the berries. The wine was pressed to French oak barrels of which 30% were new and 30% were one year old barrels.

The wine has a lovely ruby red colour and exhibits an array of different aromas including damson, violets, dark chocolate, coffee, liquorice and cloves. On the palate the wine is rich and robust with firm tannins coming from both the fruit and the oak. Dark sweet fruits and tar flavours highlight this dense but perfectly balanced Cabernet Franc.

A stunning example of Gimblett Gravels Cabernet Franc from one of Hawke's Bays greatest vintages. Enjoy from now until 2025.



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