

BEACH HOUSE CABERNET MALBEC 2014



TROPHY (BEST IN CLASS)

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

GOLD MEDAL – INTERNATIONAL WINE SHOW 2016

SILVER MEDAL – ROYAL EASTER SHOW 2016

Variety:	Cabernet Sauvignon, Malbec, Cabernet Franc
Area:	Gimblett Gravels
Alcohol:	13.5%
PH:	3.75
Total Acidity:	5.9g/l
Residual Sugar:	<1g/l

Our 2014 Cabernet Malbec is made up of 55% Cabernet Sauvignon, 35% Malbec and 10% Cabernet Franc. The Malbec portion ripens earlier and was picked on March 24th while the Cabernet Franc and Cabernet Sauvignon were picked on April 3rd and 12th respectively. These wines were fermented separately in small open topped vats where they were gently hand plunged and pumped over to aid in extracting the maximum amount of flavour and colour from the berries.

All of our Beach House red wines are aged in 100% French oak. This particular blend included 18% new oak and 45% one year old oak. We find that one year old oak better integrates into our Cabernet Malbec blend, giving the finished wine greater harmony between its fruit and oak components.

If Cabernet is King then in this case Malbec is the Queen as this is a match made in heaven. Cabernet Sauvignon bringing ripe blackcurrant and mouth-watering tannins while the Malbec brings plums and violets with a slightly rustic edge. The 10% Cabernet Franc rounds this blend off with a touch of spice. Yum!

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