

# BEACH HOUSE OLD SCHOOL MERLOT CABERNET FRANC 2014

<b>Variety:</b>	Merlot, Cabernet Franc
<b>Area:</b>	Otane, Gimblett Gravels, Bridge Pa Triangle
<b>Alcohol:</b>	13.0%
<b>Total Acidity:</b>	5.9 g/l
<b>pH</b>	3.66
<b>Residual Sugar:</b>	<1g/l

Our 2014 Merlot Cabernet Franc is a blend of three different vineyards in the Hawke's Bay. The blend includes fruit from Otane, the Gimblett Gravels and the Bridge Pa Triangle and picking took place between the 24<sup>th</sup> of March and the 7<sup>th</sup> of April. The grapes were fermented in a couple of small fermenters where they were hand plunged and pumped over to aid in extracting the maximum amount of flavour and colour from the berries.

Gloriously easy to drink this wine has rich flavours of dark plum, red berries and mocha with the Cabernet franc bringing a touch of spice. 2014 was one of Hawke's Bays finest vintages, culminating in this elegant, expressive and very approachable wine.

The perfect accompaniment for our Old School Merlot Cabernet Franc would be a fine cut of New Zealand lamb cooked gently on a charcoal BBQ surrounded by some new season roasted potatoes.



W: [www.beachhouse.co.nz](http://www.beachhouse.co.nz)  
E: [chris@beachhouse.co.nz](mailto:chris@beachhouse.co.nz)  
P: (06) 8794127