

BEACH HOUSE CABERNET SAUVIGNON, CABERNET FRANC, MALBEC 2015



TROPHY (BEST IN CLASS)

GOLD MEDAL – HAWKE'S BAY A&P WINE AWARDS 2017

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

Our 2015 Cabernet Sauvignon, Cabernet Franc, Malbec is made up of 50% Cabernet Sauvignon, 33% Cabernet Franc and 17% Malbec. The varieties were hand-picked, de-stemmed and 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.

This wine picked up the Champion Cabernet predominant blend at the 2017 Hawke's Bay A&P Wine Awards for its third consecutive year! This is a rare and remarkable achievement and one that we are all very proud of.

Blackcurrants, blackberries, spice and lifted dried herbal notes emanate from the glass as well as a mineral/graphite edge that is a hallmark of the Gimblett Gravels sub-region where it was grown. A bright, refreshing entry on to the palate gives rise to a wash of concentrated berry fruit flavours. Impeccably balanced with lovely velvety tannins and length a mile long, this is a delicious Cabernet blend that has proven itself time and time again.

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