

BEACH HOUSE

MALBEC

2017

Area:	Gimblett Gravels
Alcohol:	13.0%
PH:	3.70
Total Acidity:	5.8g/l
Residual Sugar:	<1g/l

Handpicked on March 25th our Malbec was de stemmed and put into small open topped fermenters. The wine was gently plunged and pumped over throughout fermentation to aid flavour and colour extraction. After spending a full month on skins the wine was pressed off into barrel.

Our 2017 Malbec is a selection of our best Malbec barrels and was made up of 25% new French oak.

This is the first 100% Malbec from Beach House and we're very pleased with the result. Bright red fruits, ripe cherry, cranberry and spice can be found on the nose whilst the palate is smooth and elegant with plenty of very fine grained tannins giving a nice length on the finish.

A very fragrant and attractive red that would go wonderfully with some seared wild venison on a charcoal BBQ.



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