

BEACH HOUSE RESERVE MERLOT 2015

| | |
|------------------------|------------------|
| Area: | Gimblett Gravels |
| Alcohol: | 13.0% |
| PH: | 3.72 |
| Total Acidity: | 5.6g/l |
| Residual Sugar: | <1g/l |

Handpicked on March 28th our Merlot 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 2015 Reserve Merlot is a barrel selection of our finest Merlot and was made up of 18% new French oak. It has intense aromatics of black doris plum and blackberries intermingling with earthy spice and cinnamon. The aroma's on this wine are already very complex upon its release and will only continue to evolve over time. Rich and mouth-filling across the palate with penetrating flavours of plums and spice all beautifully held together by just the right amount of fine French oak.

This Merlot is a stunner and one that we are proud to call our own. Merlot's making a comeback and this is one of the reasons why. Enjoy 2015 Reserve Merlot though to 2025 and beyond.



W: www.beachhouse.co.nz
E: chris@beachhouse.co.nz
P: (06) 8794127