

BEACH HOUSE CABERNET FRANC 2018

Area:	Gimblett Gravels
Alcohol:	13.0%
PH:	3.70
Total Acidity:	6.0 g/l
Residual Sugar:	<1g/l

Handpicked on March 27th our Cabernet Franc was de stemmed into small open topped fermenters. The ferments were hand plunged and pumped over to aid in extracting all the flavour and colour from the berries. The wine was pressed to French oak barrels where it spent the next 10 months.

The wine has a lovely ruby red colour and exhibits an array of different aromas including damson, violets, dark chocolate, coffee, liquorice and cloves. On the palate the wine is rich and robust with firm tannins coming from both the fruit and the oak. Dark sweet fruits and tar flavours highlight this dense but perfectly balanced Cabernet Franc.

A stunning example of Gimblett Gravels Cabernet Franc from an excellent Hawke's Bay vintage. Our Cabernet Franc is only produced in excellent vintages. Enjoy from now until 2025.



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