

BEACH HOUSE MERLOT & CABERNET FRANC 2019

SILVER MEDAL – ROYAL EASTER SHOW SHOW 2021

★★★★★ review from Sam Kim at Wine Orbit

Variety:	Merlot & Cabernet Franc
Area:	Gimblett Gravels
Alcohol:	13.5%
PH:	3.63
Total Acidity:	5.8 g/l
Residual Sugar:	<1g/l

The Beach House Merlot Cabernet Franc blend is a brand new wine in our portfolio. This vintage we trialled adding some Cabernet Franc to our Merlot and low and behold! A new wine was born.

The fruit was 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. The wine spent 11 months in fine French oak.

Sam Kim described it as “A gorgeous mix of cassis, cedar, dried herb, olive and floral on the nose, it supple and fleshy in the mouth delivering excellent weight and intensity. The wine is flavoursome and richly textured, while remaining firm and structured with a lengthy grainy finish.”

The Merlot Franc screams black forest cake with loads of dense plums and chocolate. Soft and plush across the palate but with plenty of weight and length, this will pair perfectly with slow cooked beef cheeks. Will drink nicely well into the 2020's



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