

BEACH HOUSE CABERNET MALBEC 2018

91 Points – Sam Kim Wine Orbit

Variety:	Cabernet Sauvignon (65.3%), Malbec (27.4%), Cabernet Franc (7.3%)
Area:	Gimblett Gravels
Alcohol:	13.0%
PH:	3.68
Total Acidity:	5.9 g/l
Residual Sugar:	<1g/l

Our 2018 Cabernet Malbec is made up of 65.3% Cabernet Sauvignon, 27.4% Malbec and 7.3% Cabernet Franc. 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. Following an extended maceration period the wine was transferred into French oak barrels where it spent 11 months.

This is a dark and brooding beast with fruits of the forest including Black Doris plum and spiced cherry. It is rich and powerful on the palate with a silky mouthfeel and well-pitched tannins. Attractively rounded with upfront fruit flavours this wine is very attractive now but will certainly reward with time in the cellar. Drink now through till 2030



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