

BEACH HOUSE CABERNET MALBEC 2019

GOLD RIBBON 95/100
Review from Bob Campbell MW
The Real Review



Variety: Cabernet Sauvignon (57%),
Malbec (38%), Cabernet
Franc (5%)
Area: Gimblett Gravels
Alcohol: 13.5%
PH: 3.68
Total Acidity: 5.9 g/l
Residual Sugar: <1g/l

Our 2019 Cabernet Malbec is made up of 57% Cabernet Sauvignon, 38% Malbec and 5% 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.

2019 will go down as one of the top vintages of the last few decades and our infamous Cabernet Malbec blend reflects the vintage beautifully. Blackberry compote and cassis flood the nose alongside hints of dried Italian herb. Dark chocolate, spice and a perceptible graphite / tar edge begin to illustrate the depth and complexity of this relatively youthful wine. On the palate the wine is bright and bold, coating the mouth with smooth yet steadfast tannins. Whilst relatively approachable already, this Cabernet blend from the Gimblett Gravels is set to have a long future and will continue to gain interest and complexity well into the 2030's.

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

