

BEACH HOUSE MERLOT & CABERNET FRANC 2021

SILVER MEDAL – HAWKE'S BAY A&P WINE AWARDS 2023

Variety:	Merlot & Cabernet Franc
Area:	Gimblett Gravels
Alcohol:	14.0%
PH:	3.6
Total Acidity:	5.6 g/l
Residual Sugar:	<1g/l

The 2021 summer was very kind with 41ml of rain on the 16th of February and 25 ml on the 11th of March. No irrigation was required over this period and the vineyard remained dry and warm

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.

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



W: www.beachhouse.co.nz

E: chris@beachhouse.co.nz

P: (06) 8794127