

# BEACH HOUSE CABERNET MALBEC 2021

*DOUBLE GOLD MEDAL – NZ International Wine*

*Show 2023*

<b>Variety:</b>	Cabernet Sauvignon (60%), Malbec (30%), Cabernet Franc (10%)
<b>Area:</b>	Gimblett Gravels
<b>Alcohol:</b>	14.5%
<b>PH:</b>	3.72
<b>Total Acidity:</b>	5.8 g/l
<b>Residual Sugar:</b>	<1g/l

The 2021 summer was a very kind one for grape growing with 41ml of rain on the 16<sup>th</sup> of February and 25 ml on the 11th of march. No irrigation was required over this period and the vineyard remained dry and warm.

Hand-picked on the 10<sup>th</sup> March ,31<sup>st</sup> April and 8<sup>th</sup> of April our Malbec, Cabernet Franc and Cabernet Sauvignon were 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 (20% new) where it spent the next 12 months.

A unique blend of 60% Cabernet Sauvignon and 30% Malbec and 10% Franc lends this wine immense power and depth. Cassis, blackberry, tar, and tobacco aromas lead into a powerful, brooding and intense palate that seems to go on forever. A muscular, dark beast that would be spectacular alongside a rare Wagyu eye fillet.

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