

# BEACH HOUSE

## ROSÉ

### 2025

<b>Varieties:</b>	Merlot 65%, Cabernet Franc 25% Syrah 20%
<b>Vineyard:</b>	Track Vineyard,
<b>Area:</b>	Gimblett Gravels
<b>Alcohol:</b>	12.5%
<b>PH:</b>	3.50
<b>Total Acidity:</b>	6.6 g/L
<b>Residual Sugar:</b>	3.0 g/L

A glorious rosé blend taken from our Gimblett Gravels block made from Merlot, Cabernet Franc and Syrah. All the fruit was handpicked and gently pressed to produce a nice pale, very subtle colour. Evident in the glass as that now famous 'Provence' pink we've come to know and love.

A delicate floral nose with watermelon, strawberries and just the lightest sprinkle of raspberry spice from the Cabernet Franc to delight the senses. There is a light and juicy entry onto the palate with yummy red fruit flavours that lead into a moreish dry finish that leaves you wanting more.

The 2025 vintage was an excellent vintage and hand-picking the fruit has made for one of our most exciting rosés yet.

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