

BEACH HOUSE CABERNET MALBEC 2024

DOUBLE GOLD MEDAL – NZ International Wine
Show 2025

Variety:	Cabernet Sauvignon (79%), Malbec (16%), Cabernet Franc (5%)
Area:	Gimblett Gravels
Alcohol:	13.8 %
PH:	3.79
Total Acidity:	5.6 g/l
Residual Sugar:	<1g/l

The 2024 summer was a very kind one for grape growing. The crops were very light naturally after the challenging 2023 summer and a cool spring resulted in low fruit set. The fruit came in amazing condition.

Hand-picked on the 10th and 16th 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 79% Cabernet Sauvignon and 16% Malbec and 5% Franc. The highest proportion of Cabernet Sauvignon we have blended yet, it 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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