

BEACH HOUSE

ARNEIS

2025

Varieties:	Arneis
Vineyard:	Kōkako Vineyard
Area:	Ohiti Road
Alcohol:	12.5%
PH:	3.05
Total Acidity:	6.0 g/L
Residual Sugar:	8.0 g/L

A new adventurous grape variety for Beach House Wine. Arneis is an Italian white grape, now a sister in our range to our Montepulciano, an Italian red grape variety!

Handpicked with family and friends, from the Kōkako vineyard in the Ohiti valley, on a bright sunny day.

As first-time Arneis makers, we got adventurous and made 3 portions in different styles to see what potential the Arneis had. The first pressing went into a stainless steel tank and was fermented cold over six weeks with an aromatic yeast. The second pressed portion went into old barrels and had a wild ferment with the natural yeasts present on the grapes when they came in. The third portion, we destemmed some handpicked bunches into a small open fermenter and fermented them on skin again with wild yeasts.

The resulting wine is a green-yellow orange. Bright and fresh with aromas of passion fruit, baked pears and tropical fruits. On the palate, there are flavours of almond and more baked pear, a full mouth-filling fruitiness balanced with the acid that brings you back for more.

The 2025 vintage was an excellent vintage, and we picked the Arneis in brilliant condition. This Arneis was made with passion and love. Hopefully, you find it enjoyable and come back for more!

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