

# BEACH HOUSE

## "La Plage"

### CHENIN BLANC

### 2025

<b>Varieties:</b>	Chenin Blanc
<b>Vineyard:</b>	Maxim Vineyard and Double or Quits Vineyard
<b>Area:</b>	Lawn Road and Bridge Pa Triangle
<b>Alcohol:</b>	12%
<b>PH:</b>	3.18
<b>Total Acidity:</b>	7.1 g/L
<b>Residual Sugar:</b>	14.1g/L

A glorious manifestation of an idea. Brittany was talking to Kate about their favourite wines and Chenin came top of their lists. They looked at me and said, "we should make some Chenin!" Being a loving father and a push over, I said if you can find some fruit we can. That night Kate was out for a drink with her good friend Holly and Holly asked, "do you know anyone that want some Chenin fruit"?! The rest is history!!

We are even more committed now with Chenin being planted in 2025 to satisfy our passion for this variety.

Handpicked and gently whole bunch pressed. The free run pressings were fermented cool and kept cool to retain aromas and flavours of red apple, sherbert and lime. The acid and residual sugar do a dance on your palate producing a moreish finish that leaves you wanting more. Made to be aromatic, light and lifted, ethereal!

The 2025 vintage was another excellent Vintage. With a very dry spring that considerably reduced the vine vigour and made for a good fruit set. Light occasional rain after Christmas kept the vines happy but didn't produce any significant disease pressure. A stress-free vintage resulted, enabling us to pick when we wanted, not when Mother Nature dictated.

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