

Beach Road Wines

2009 Fiano

Awards



Winewise Medallion – Best Other Varietal Dry White 2010

Trophy Best White Wine - 2009 Alternate Varieties Wine Show.

Gold Medal – Class 7 Fiano - 2009 Alternate Varieties Wine Show.

Silver Medal – Class 17 White Wine – dry, single variety or blend 2009

Vintage - 2009 Australian Small Winemakers Show

Silver Medal – Class 28 Dry, Still White Wine - Aromatic/floral varieties or blends - 2009 McLaren Vale Wineshow

Reviews

The Sydney Morning Herald

Huon Hooke – The Sydney Morning Herald. April 27, 2010

A full, almost opulent palate and a rich, ripely spicy nose are the features.

Clean, fresh and generous, its mouthfilling yet dry, smooth as silk on the tongue and spicier than most Australian examples. Improves with airing. Drink young. Stockist, Cremorne Cellars. **91/100**. Food A rich chicken dish.



WINEWISE

THE CONSUMER'S WINE GUIDE

Lester Jesberg and team – Winewise Magazine. April 2010 Issue

Medallion - OtherDry White

This category is at the beginning of a sharp rise in quality, interest and popularity. Established varieties like verdelho, chenin blanc and gewürztraminer are under challenge from the likes of fiano, vermentino, savagnin, arneis and roussanne. The grape varieties were not revealed to the tasters. The result was very close, with only two votes separating the top three wines.

2009 Beach Road Wines Fiano This wine, made from Langhorne Creek material, combines fresh peach and tropical fruit characteristics with pleasing dryness and acidity. Clearly there is a bright future in Australia for this southern Italian variety. (\$22.00) *Excellent Value*

13.5% Screwcap



Tim White – Inside Out Magazine. May June 2010 Edition.

Beach Road Fiano (\$22) is a lip-smacking, mouth-filling white.



David Ridge – The Adelaide Review. April 2010.

Winemaker Briony Hoare looks like a veteran after just two shots at this very enjoyable but quite new white variety, a native of Italy's Campania region. Achieving that balance between tight savoury "Italianness" and our natural bent to juicy generosity is probably what has elevated the variety in its homeland. It's been around for centuries, but has just (re)emerged in not much more than the last decade. Looks like it will catch on here with its shy but ample and delicious complexities of jasmine, pine nut, less ripe citrus notes of grapefruit or cumquat and a great mouthfeel. I think of it easily in the

all rounder class, adaptable, but not in a bland way and always providing something to think and talk about.



Max Allen – Australian Gourmet Traveller. February 2010.

Winner of the Best White Trophy at the 2009 Alternative Varieties Wine Show in Mildura, this shows how adaptable fiano can be: it's from a much warmer vineyard yet still deliciously fragrant and complex.



Tim White – Inside Out Magazine. April March Edition 2010.

Fiano, from Campania in Southern Italy, is all about richness and texture, but the best like this one, aren't at all overwhelming. Deep pear-skin fruit on the nose, slightly white-peachy, too. Has delicious pear-apple mouth-filling flavours and excellent length. Perfect with a sausage and pea risotto. **94/100.**



Max Allen – Gourmet Traveller Wine Magazine. February, March Edition 2010.

This fabulously fragrant wine won the trophy for best white at the 2009 Australian Alternative Varieties Wine Show (at which your correspondent was chief of judges). The fiano grape originally comes from Italy's hot south and seems to thrive in many of Australia's warmer regions such as Langhorne Creek. It even sailed through the fierce heat of late January/early February in 2009 to produce a wine with a superb floral perfume, some grapey richness and a clean, refreshing finish.



Nick Stock – Qantas Inflight Magazine February 2010

Awarded the trophy for best white wine at the 2009 Alternative varieties Wines Show, this has terrific fruit purity on the nose, breezy florals and hints of pear and citrus fruits. The palate delivers a spark of chirpy acid and a resilient, dense texture with a sturdy, cool melon flavour.

The Sydney Morning Herald

Jane Faulkner Sydney - Morning Herald. Jan 30-31 2010.

Fiano is a textural white that hails largely from Campania, Italy. This excellent Aussie rendition is made by Briony Hoare. It is loaded with fruit stone fruit aromas. There's also a distinctive yet totally appealing dried herb character, laced with hazelnuts and some phenolic grip, giving it richness.



Tim White – Financial Review. December 29 2009 – Jan 3 2010.

A tiny new producer crafting delicious – and different – wines. Deep fruited but crunchy on the nose, with a touch of blue-vein cheese, slight florals, and cedar chest spiciness. Tongue coating and toothsome this. **94/100**



Philip White September 4 - 10, 2009

Fiano's finally poking its flowery Italian head up here; this is easily the best yet. (Briony Hoare's bold new brand, bold new varieties, and bold new design by Em Shepherd shows textbook smarts.) This baby floods the table with wholesome, heady, musk perfume, and an overwhelming whiff of Bosc and Passe-crassagne pears, poaching gently in cider with cloves and nutmeg. Like the Greco, its dry, grainy tannins scream for hard pecorino grano and the sorts of things four generations would sit together to devour in a Campania farmyard, accordion on the spring. **93/100**