



**Winemaker:** Briony Hoare

**Vintage 2009:** The 2009 Vintage started with a hot spell in February which affected a number of earlier ripening wines. However our later maturing Greco di Tufo was not affected, retaining a healthy canopy, and maintaining a steady ripening pattern. The fruit retained its crisp acid structures and vibrant citrus fruit flavours.

**Variety:** Greco di Tufo

A white variety sourced from the hills of Avellino in the region of Campania in Southern Italy, this variety of grape is very new in Australia, with few vineyards in production at the moment. Greco is said to have been brought to Italy by the Ancient Greeks and is thought to be a distant parent of varieties Trebbiano, Verdicchio and Garganega. The variety has compact bunches, with small round greenish tinged berries. The grapes mature in late April, with very high acid, and strong citrus characters in the juice.

**Winegrowing Region:** Langhorne Creek, South Australia

**Bottling Analysis:** Alcohol 14.0%, pH 3.21 TA 8.12g/L

**Closure:** Screw Cap

Beach Road Wines Greco di Tufo is available in 6 pack cartons.

### Winemaker and Production Notes

2009 heralds the first harvest from this small patch of Greco. The compact bunches, and very thin skins meant that during sampling, berries squashed very easily. As such I decided to hand harvest to preserve as much fruit delicacy as possible. We picked on flavour, very late in the season. Pressing was via a stainless basket press, and the juice was pure margarita. I made no juice cuts as the basket press is very gentle and I didn't want to miss any flavour. We allowed the juice to settle before racking off the heaviest solids and yeasting with neutral yeast DV10.

We fermented in a dairy milk vat, at 14°C for about 7 days, before racking to storage to complete ferment and rest on yeast lees to develop some complexity. Once I was happy with the complexity and texture of the palate, we simply protein and cold stabilised the wine, then clarified and bottled.

The most important factor with this vintage was that as we were starting with a new variety, we had no reference to go by, hence my plan to do nothing beyond essential winemaking, and allow the character of the wine to show.

### Tasting Notes

This wine shows citrus yellow hues. The wine has aromas of savoury jasmine, pear and citrus, with a mineral palate and flavours of honey, pear and lemon.

### Food and Wine Matching

Beach Road Wines Greco di Tufo is a medium bodied, dry white wine. The strong acid backbone is a fantastic palate cleanser and has the ability to cut through rich foods. This wine embraces both meals at home and fine restaurant dining. Particularly suited to Friday lunch with friends and late Sunday afternoon tapas, this wine loves fresh and creamy seafood dishes and Mediterranean cuisine.

[www.beachroadwines.com.au](http://www.beachroadwines.com.au)