



Winemakers: Briony Hoare and Tony Hoare

Vignerons: Richard and Malcolm Leask

Cooper: Bossuet Oak and Doug Neal

Vintages currently available: 2005 and 2006, no 2007. Vintages 2008 and 2009 are currently maturing in oak.

Variety: Petit Verdot

Petit Verdot is a powerful and intensely flavoured red grape from the Bordeaux region of France. Traditionally used as a blending component in Bordeaux or Cabernet Sauvignon based blends, the Mediterranean climate of McLaren Vale South Australia allows for Petit Verdot to be made into a rich, stand alone wine. Petit Verdot is known for its intense colour, strong tannins and lifted violet and blueberry aroma and flavours.

Winegrowing Region: McLaren Vale, South Australia

Closure: Screw Cap

Beach Road Wines Petit Verdot is available in 6 pack cartons.

Winemaker and Production Notes

In the vineyard, Petit Verdot needs to be nurtured and carefully managed. Richard and Malcolm Leask identify the best rows of their 20 year old vineyard, and throughout the growing season carefully manage the canopy and bunch thin to ensure even balance, maximum flavour development.

If we agree the fruit is of premium quality needed for the Beach Road Wines Petit Verdot, harvest happens at the very end of vintage, when most people are packing away their equipment. If we are lucky, somewhere between 800kg and 2 tonne of chilly autumn fruit arrives on our doorstep for crushing. The grapes are tiny, black and bursting with flavour.

At crushing, we put approximately 250kg into each ½ tonne bin. This allows for the fruit to ferment, without the need for temperature control. Depending the year, we will either use a crusher or simply crush the fruit by foot. We allow the fruit to sit and soak for a couple of days, before inoculating with a yeast culture at a very low rate to ensure a cool, extended ferment. I adjust acid based on taste and a hunch.

The ferments are hand plunged every day, covered with sheets to keep the autumn vinegar flies out and tasted daily to ensure we are getting the best from the fruit. The small ferment batches remain cool and the ferment will last for two weeks. This allows for great colour, maximum fruit expression and gentle tannin extraction.

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Pressing is via our home made basket press, directly into oak for completion of ferment and natural MLF. The berries of Petit Verdot are so small that extraction is very low, we are lucky to get 500L per tonne. In the last few years, we have found ourselves with one or two barrels. Beach Road Wines Petit Verdot is exclusively matured in Bossuet French barriques, and depending on the year up to 100% new oak can be used.

After that, not much is done to the wine. Once we confirm MLF dry we sulphur the wine in barrel, and allow the wine to develop on lees for some added interest. We rack in December, and then at 12 months. The last two vintages have had 2 years in oak, and I am happy with this regime. It allows for great oak integration, and silky tannins on the palate.

Tasting Notes and Food Combinations

Beach Road Wines Primativo is a medium to full bodied wine. Particularly suited to Saturday night meals with friends and family, or a catch up with friends at the local, this wine loves slow cooked anything, pasta and risotto and crunchy pork belly.

www.beachroadwines.com.au