



Winemaker: Briony Hoare

Vintage 2006: The 2008 Vintage presented a challenge in South Australia with extended heatwaves and dry conditions. Fortunately the Primativo stood up to the challenge, with the thicker skins and careful bunch positioning avoiding heat stress and sunburn, and retaining fruit flavours and fabulous acid balance.

Variety: Primativo

A red variety originating from Puglia in southern Italy, this variety is also known as Zinfandel in America. This wine is suited to warmer climates, easily withstanding our warm climate. The variety ripens mid season, with a tendency to crop very heavily, as such requiring a lot of bunch and canopy management. The berries are medium to large, with thick plum coloured berries.

Winegrowing Region: Langhorne Creek, South Australia

Bottling Analysis: Alcohol 14.5%, pH 3.64, TA 6.29 g/L

Closure: Screw Cap

Beach Road Wines Primativo is available in 6 pack cartons.

Winemaker and Production Notes

Aside from a forgettable experience with Zinfandel at Roseworthy in 1994, this is the first year that I have been able to work with Primativo. I wanted to capture rich fruit flavours, and not dominate with drying tannins. Once again I picked on flavour, not analysis. Fermentation was in temperature controlled, five tonne open fermenters, pumped over twice a day. The wine was pressed off skins after 7 days, allowed to complete fermentation before being racked to majority older oak for MLF and maturation. I included 20% new French oak to give a small amount of oak lift, however it is important to me that you do not overwhelm with oak flavour.

Tasting Notes

This wine shows deep plum hues. The wine has a luscious mouthfeel, accompanied by aromas and flavours of caramel chocolate, spice and savoury black cherry.

Food and Wine Matching

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.