

WELCOME TO

Beach Road Wines

Beach Road Wines was started in 2006 by Briony and Tony Hoare. After long careers working for major wine companies, the Hoares decided to start their own winery in their McLaren Vale garage with just a single octave barrel. Briony spent years living and working in Italy where she fell in love with Italian wine varieties, later Briony and Tony's travels and experiences further fuelled their unending curiosity and passion for wine.

Today, Beach Road Wines' purpose-built winery produces many different varieties of wines with a focus on alternative varieties that go so well with food. Not surprisingly then, that the winery's restaurant features wood fired pizzas – further complementing their unique Italian varietal wines.

Down to earth Briony and Tony love stomping grapes, squishing skins and making wine designed to share with friends, family and visitors to their cellar door. In the idyllic McLaren Vale, Beach Road Wines can be simply summed up...

Good food, good wine, good company.



Beach Road Wines 309 Seaview Road McLaren Vale SA 5171 P: (08) 8323 7344

E: events@beachroadwines.com.au W: www.beachroadwines.com.au



Beach Road Wines



@MrsBeachRdWines



beachroadwines



WINEMAKER

Briony Hoare

Briony Hoare's interest in wine was sparked at just 15 years old when she first visited a winery. Then as a graduate winemaker in the 1990s, Briony began to weave her winemaking magic throughout the Australian winegrowing regions of Mildura, Great Western, Coonawarra, Barossa Valley, Hunter Valley and McLaren Vale.

When Briony wanted to further expand her wine world, she headed for Italy – the home of some of her favourite varieties – where she enjoyed a vintage in Piedmont, in Northern Italy, working with Barbera, Dolcetto, Nebbiolo, Gavi, and Moscato varieties.

Back in Australia, a decade long winemaking stint at Southcorp saw Briony work with a multitude of grape varieties, wine styles and fellow winemakers. High profile awards and accolades followed as Briony was named Young Winemaker of the Year in 2003, and won the prestigious Jimmy Watson Trophy with the Rosemount team in the same year.

2002 saw the first octave barrel in the back shed of Briony and Tony's house in McLaren Vale. What started as a home brew continued to grow, doubling to two octaves the following year.

In 2005 Briony began a wine consultancy and hatched the concept of Beach Road Wines. Just a year later, Briony and Tony's home garage was taken over by their new venture. Today, Beach Road Wines purpose-built winery produces many different wines with a focus and passion for alternative varieties and styles.

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VITICULTURIST

Tony Hoare

Born with a green thumb and a love of the outdoors Tony studied Horticulture at Burnley Victoria. His love of food and wine drove him to take his horticultural interest further by studying Viticulture in Adelaide.

After graduating in the 1990s Tony went on to establish Ablington Vineyard Estate in the Hunter Valley, arming him with the valuable experience of creating a vineyard from scratch. The vineyard layout reflects Tony's eye for landscape design and sits beautifully on a prominent hill overlooking the lower Hunter wine region.

Tony was lured to McLaren Vale as Viticulturist at Wirra Wirra, where he instantly fell in love with the region, developing a great passion for the environment and sustainable viticulture.

Five years later Tony joined forces with Briony and developed Hoare Consulting where Tony designs management solutions for vineyards ranging from total vineyard management to packages designed to meet particular requirements. As an active contributors to Wine and Viticulture Journal, Tony's knowledge of viticulture and grafting practises are second to none. Tony truly enjoys the responsibility of making a positive change in a vineyard and continues to innovate viticulture practices for Beach Road Winery and his clients.

Tony loves dirt on his hands, tending his vegie patch and orchard when not digging around in clients' vineyards or helping Briony with the kids or in the winery.

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OUR WINES

At Beach Road Wines our passion for wine is driven by the delicious textures and flavours of many different varieties. For us, being able to make wines from unconventional and unique varieties is a fantastic challenge.

With each vintage we discover how well-suited these new varieties are to our extreme climate, be it wet or dry, and how they retain their vitality and structure under tough conditions. Not only are they proving more suited to our climate than many French varieties, they appear to be more sustainable and economic to grow.

What we don't believe is that it's important to impress people with fancy wine words. We do believe a wine should support a meal and celebrate a moment.

Wine texture is important, as are flavours and the way a wine impacts on all your senses to make you stop and think about what you're drinking. For us, as long as our wines are enjoyed - we are happy. We put a lot of effort into creating delicious wines, using traditional techniques of foot stomping, basket pressing and natural ferments.

"Drink to friendship and love.

The rest is only tin"

Conn Iggulden

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Pinot Gris / Pinot Grigio

A variety with many faces, that isn't white on the vine. Pinot Gris and Pinot Grigio is essentially the same grape variety that is made into two different styles:



Pinot Grigio

Showcasing the Italian style in producing this grape variety, this wine offers a light fresh, crisp palate with ample stone fruit. It's completely gluggable and should be enjoyed young and fresh. Delicious with a light seafood salad or sushi.



Pinot Gris

Gris meaning grey in French offers a big, full, rich, luscious wine with aromas of apricot and quince. A complex layered palate with balanced sweetness and a dash of acid. A big wine that can handle big flavours, like curry, duck and Szechuan.



Greco

Sourced from the hills of Campania, Italy, this variety is very new and rare in Australia and Italy. A crisp drywine with a sweet lemon and lime aroma with a palate reminiscent of a liquid nougat and cashew butter, with gentle lingering tannins on the finish. This wine loves fresh oysters, whitebait and Mediterranean cuisine.



Fiano

Originating from Campania, Southern Italy. This wine is aged on lees and in the bottle to develop luscious, mouth filling creaminess and complexity. The palate is voluptuous with a lingering finish of peach, thyme and lemon butter. Works with complex big flavours such as slow cooked anything or rich seafood dishes.



Shiraz

A full, rich and elegant wine with lifted violets and deep berry aromas. The velvety palate oozes berries, silky tannins and long lingering vanilla spice. This full flavoured, elegant wine matches well with rich, flavoursome comfort food, like slow roasted leg lamb, homemade lasagne and aged cheese.



Primitivo

Originating from Puglia, Southern Italy. Also known as Zinfandel in America, this wine displays a luscious mouthfeel, accompanied by aromas and flavours of caramel, chocolate, spice and savoury black cherry. Delicious served with pizza smothered with anchovies, seafood jambalaya and Moroccan lamb.



Aglianico

A noble red variety originating from Campania, Southern Italy. The weight of this wine varies dependant on vintage conditions. This wine has lifted red fruit, fresh berry and tobacco aromas. The fine, elegant, soft palate displays lingering tannins. Amazing with spicy Italian and Spanish foods. Try it with rabbit, goat and chorizo.



Nero D'Avola

Predominately originating from Sicily, Italy. From the moment you pour this wine, aromas of fresh ripe plums, blackberries and star anise will fill the air. On the palate the wine fills the mouth with flavours of spice, vanilla, warm berries and rich round tannins. Try it with Kangaroo, matured cheddar and dry aged beef.