

PRIMO ESTATE

con brio [with passion]

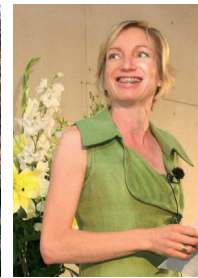
Primo Estate Newsletter

Winter 2012

Welcome to Con Brio, the Primo Estate newsletter, our way of keeping you up-to-date and providing access to our cellar door and the limited quantities of our

handcrafted wines and olive oils. Thank you for your ongoing support and we look forward to seeing you. Come with us as the journey continues ...

Cellar Door opens 7 days a week from 11am to 4pm (except for Christmas Day, Boxing Day, New Year's Day, Good Friday and Easter Sunday).



Dina Grilli, a Good Life

We were deeply moved by the many lovely messages of support we received following Dina's passing last September. From around the world our Amici Primo shared memories of Dina, many from the early days in Virginia, some from her international travels or more recent celebrations in McLaren Vale but all of them centered on the sharing of a special bottle or a memorable meal. In her 25 vintages with Primo Estate Dina achieved so much: her vision, her style, and her passion helped to shape our growth from a little winery on the Adelaide Plains to the beautiful building we now inhabit in McLaren Vale, the ultimate testament to her wonderful eye for design. But in the end, the true measure of La Dolce Vita, a good life, is

the beautiful children she raised, the warmth and love in every meal she cooked and the treasured memories created through those special times spent sharing wine and food with family and friends. She continues to inspire everything that we do and as the most fitting memorial to an Italian mother, we have filled this issue of Con Brio with her recipes. We hope that you enjoy sharing them with your amici and that you will join us in raising a glass to the memory of a lovely lady who really did live La Dolce Vita. May we all take the time to remember what is important and do the same.

Salute,
Joe Grilli

Help Us Support The Mary Potter Foundation

In gratitude for the wonderful work of The Mary Potter Hospice who gave Dina so much support we are proud to announce that we will donate \$20.00 from every dozen Primo Estate or JOSEPH wines sold through this issue of Con Brio to The Mary Potter Foundation. When placing any order for 12 bottles between now and the end of August

you will be helping us raise funds for this wonderful organisation. Cathy Murphy, Executive Director of the Foundation says, 'Our aim is to help people enjoy the highest quality of life during treatment and when active treatment is no longer an option', we think that sounds a lot like the Primo Estate motto of 'La Dolce Vita, the good life'.



2012 JOSEPH First Run Extra Virgin Olive Oil

Enjoy the fresh new oil of the season 'cold' from the press with Dina's favourite Panzanella (vineyard breakfast) recipe. Grill both sides of some sliced crusty bread and while still hot lightly rub one side with peeled half cloves of garlic. Sprinkle the bread with JOSEPH La Casetta

Vinegar that has been diluted with a dash of water; drizzle JOSEPH First Run Extra Virgin Olive Oil then add sea salt and freshly ground black pepper. Quick, easy and delicious.




Winter Recipe: Cavoli Fish Stew

Joe found this recipe in Dina's journal from a stay at Cavoli Beach on the Isola d'Elba. We hope it brings a taste of the Mediterranean to your table. Perfect with the new 2012 JOSEPH d'Elena Pinot Grigio.

Art at Cellar Door 3rd – 26th August

We are delighted to be hosting a stunning exhibition entitled 'Winter Wild' as part of the South Australian Living Artist (SALA) festival. Our cellar door function room makes the perfect space for the dramatic landscape photography and beautiful wildlife sculptures of four established local artists. The exhibition will be open 11am – 4pm seven days a week, so you can combine your tasting with discovering some exciting new art.

Cavoli Fish Stew
Serves 3/4



Pesce
Stufato
di Cavoli

400 gm firm white fish, cubed
3 small purple fresh onions, peeled
1 med. carrot, peeled
3 potatoes, peeled
1/2 yellow capsicum
3 small celery stalks
3 sprigs of fresh basil, leaves torn
8 sprigs of parsley, finely chopped
1/2 glass dry white wine
evoo

12 baby roma tomatoes halved

Coarsely chop all vegetable. Add 6 tablespoon of evoo to a large saucepan. Gently heat. Add onion, carrot, celery; cook for about 5 minutes until onion becomes transparent. Add potatoes, capsicum; Stir until coated. Add wine & salt & pepper to taste. Cook on medium heat (covered) for 10-15 minutes or until potatoes are nearly cooked. Add some water if necessary. When potatoes are nearly cooked add cubed fish & tms + half of parsley. Continue cooking until fish is just cooked (5 minutes). Serve in bowls with extra parsley, basil & a good drizzle of evoo.

Primo Secco Aboard the QM2

The lovely Don and Bev Mould have been Amici Primo for decades so we were thrilled to see that they brought along a bottle of Primo Secco to sip in style on their recent cruise aboard the world's most famous cruise liner the Queen Mary 2. We love to hear where and how our Amici are enjoying Primo and JOSEPH wines – it's what we make them for!



con brio Winter 2012

Don and Bev Mould



Dina's Umbrian Paté Recipe

Ingredients

5 chicken livers, cleaned and roughly chopped
1 medium onion, diced
6 sage leaves
7 anchovy fillets in oil
2 tablespoons of capers in vinegar
Salt and pepper to taste
Primo Estate La Biondina Colombard
JOSEPH First Run Extra Virgin Olive Oil

Method

Fry onion in a little olive oil until transparent. Add chicken livers and quickly brown, turn heat down. Add sage leaves, anchovies, capers, a splash of wine and salt and pepper to taste. Remember that the capers and anchovies are already very salty! Cook on a low heat for 5 to 10 minutes until livers are cooked then puree the mixture. Drizzle in enough olive oil to make a smooth paste. Serve on continental bread slices or mini toast. This pairs beautifully with the JOSEPH Sparkling Red. For more of Dina's recipes and to receive our FREE recipe of the month emails please visit www.primoestate.com.au



Dina's Roman Lamb Chops

Dina always described this as 'simple soul food for cold winter nights'.

Ingredients – Serves 4

8 lamb chump chops, trimmed of excess fat
2 large cloves garlic, peeled and finely chopped
3 sprigs finely chopped rosemary leaves
4 tablespoons JOSEPH La Casetta Aged Vinegar
JOSEPH First Run Extra Virgin Olive Oil
Sea salt and freshly ground black pepper

Method

Heat a small amount of olive oil in a large frying pan. Add chops in a single layer and brown well on both sides, 3 - 5 minutes each side. Add garlic and rosemary to meat and cook for approximately 30 seconds to release the aromas, being careful not to burn the garlic. Season with salt and a seriously good grind of pepper. Add vinegar, reduce heat and cover. Continue cooking for another 5-10 minutes or until the lamb is tender and the vinegar has reduced to form a lovely thick sauce. Serve hot dressed with a drizzle of JOSEPH First Run Extra Virgin Olive Oil and be prepared for all the pan juices to be mopped up by people looking for extras. The perfect pairing with 2010 Primo Estate Zamberlan Cabernet Sangiovese.

JOSEPH Double Pruner VIP Tastings

We hit the road before the release of the 2010 JOSEPH reds to give our JOSEPH Double Pruner members in Adelaide, Perth, Brisbane, Sydney and Melbourne a sneak peek of these very special wines.

If you would like to join Joe for a complimentary dinner and tasting before the release of the 2011 JOSEPH reds find out more about our JOSEPH Double Pruners club at primoestate.com.au or call 08 8323 6800.

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FREE Primo Estate Olive Oil FREE Freight for orders of 12 bottles or more

Our Range



2012 Primo Estate La Biondina Colombard New Release

Amazing length, from explosive tropical fruit to a greener, more herbal edge. Add a dry, tangy finish and the overall result is one delicious, highly drinkable wine.



2011 Primo Estate Merlesco Merlot Sold Out

We've taken Merlot from our McMurtrie Road and Clarendon vineyards and plucked up the courage to bottle it young, in all its fresh, juicy glory.



2011 Primo Estate Il Briccone Shiraz Sangiovese

Rich Aussie Shiraz meets the cherry fruit and savoury finish of Italy's Sangiovese. Our 'rogue' really does break the rules.



2010 Primo Estate Zamberlan Cabernet Sangiovese

The Italian 'ripasso' method was applied to this special blend. The wine shows a mid-palate boost, with a cherry structured finish.



2010 Primo Estate Shale Stone Shiraz

A unique Shiraz that has all the rich juiciness expected of McLaren Vale with the added finesse and elegance of the grapes grown at Clarendon.



Primo Secco NV

Lively and fresh, with delicate fruit flavours and a savoury finish.



2011 Primo & Co The Venetian Garganega

Italian made, Australian inspired, with a deliciously drinkable perfumed minerality.



2010 Primo & Co The Tuscan Shiraz Sangiovese Last Stocks

Italian made, Australian inspired. Rich spicy fruit and lovely structure.



2012 JOSEPH d'Elena Pinot Grigio New Release

The charm of Pinot Grigio lies in its mineral texture and mouth feel. It produces a restrained elegant style.



2010 JOSEPH Angel Gully Shiraz

An expression of dry-grown Shiraz vines that have been planted in the shallow, rocky soil of our Angel Gully vineyard, Clarendon. Full of finesse and charm.



2010 JOSEPH Moda Cabernet Sauvignon Merlot

Our method of air drying the fruit gives a lush, concentrated wine promising a long cellar life.



NV JOSEPH Sparkling Red

2011 Disgorgement. An Australian icon with dark, brooding opulence.



2010 JOSEPH Nebbiolo

This noble wine beguiles with heady perfumes of roses and violets then the palate follows with layered tar and long savoury tannins.



2008 JOSEPH La Magia Botrytis Riesling Traminer Sold Out

Just like our original 1981 vintage, its bright lemon colour and clear, crisp, floral Riesling characters intermingle with hints of spicy Traminer, marmalade and raisin.



2012 JOSEPH First Run Extra Virgin Olive Oil New Release

Made from the first olives of the new season, it is to be appreciated for its strong grassy fruit characters and peppery finish.



2011 JOSEPH Cold Pressed Extra Virgin Olive Oil Sold Out

A generous, richly flavoured oil. Full of semi-ripe olive fruit characters. The finish is clean, with a peppery bite.



JOSEPH La Casetta Aged Vinegar

The lingering, maderised and slightly sweet flavours of this strong vinegar instantly transforms any dish in which it is used.

**Available at
Cellar Door only**