

# PRIMO ESTATE

## con brio [with passion]

Primo Estate Newsletter

Winter 2011

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).



2011 Primo Estate  
La Biondina Colombard

### The Big 3-O for our little blonde

We will never forget the incredible tropical passionfruit aromas which filled the winery when we fermented our first crop of Colombard in 1982, so intense you could smell them outside the building. Fast forward thirty years, and the winery is still filled with the incredible smell of a fresh batch of fermenting Colombard every vintage. There's just something about Virginia's blend of alluvial soil, sunny days and cool evening breezes that makes the perfect home for Colombard. The success of our little blonde has been largely due to the loyal support of you, our Amici Primo over so many years. We are delighted to have been able to share thirty vintages of this special wine with you and look forward to La Biondina's next decade of youthful exuberance. To celebrate her 30th we have dressed La Biondina in a stylish new arctic blue bottle and commemorative neck band. As ever, this little blonde is ready to bring any occasion to life.

Ciao,  
Joe & Dina Grilli



### Masterchef Marion Grasby returns to McLaren Vale

We are delighted to announce that Marion Grasby is returning to McLaren Vale on July 14th for an exclusive literary lunch at Primo Estate. Marion, former local turned Masterchef star, is touring Australia to promote her new book. "What I love about Primo Estate is that their wines and olive oils are quite simply joyful...they make you smile. For years now I've made sure there's always a bottle of JOSEPH olive oil and at least one (or a dozen) bottles of Primo Estate wine in my kitchen. I just can't do without them! I can't wait to come back to McLaren Vale to see my lovely Primo Estate friends again" says Marion.

### La Biondina Celebration Offer – Save \$30!

We are proud to present the new 2011 Primo Estate La Biondina Colombard. In celebration of La Biondina's 30th consecutive vintage we are offering our Amici Primo \$30 off a case, just \$162 for 12 bottles of La Biondina PLUS a free bottle of olive oil and FREE freight. At just \$13.50 per bottle this is a limited offer not to be missed. Order online at [www.primoestate.com.au/buy](http://www.primoestate.com.au/buy)

### Our free gift to you

FREE Primo Estate Extra Virgin Olive Oil with every 12 bottles purchased.



## Primo Secco is released

Long time fans of Italian Prosecco, Joe and Dina Grilli have created a new sparkling wine, Primo Secco. Modelled on the classic Italian Prosecco style, light, fresh and delicate with a crisp dry (secco) finish, Primo Secco makes an ideal Aperitivo and is perfect for making the Venetian cocktail, a Rossini. Simply mix freshly pureed

strawberries with a dash of lemon juice and caster sugar with a glass of Primo Secco. Order today at [www.primoestate.com.au/buy](http://www.primoestate.com.au/buy)



Above: JOSEPH First Run Extra Virgin Olive Oil

## JOSEPH First Run Olive Oil

The coolest autumn in South Australia for decades delayed the start of the olive harvest this year. As a result the new JOSEPH First Run Extra Virgin Olive Oil has just been bottled straight from the olive press. The cool conditions have produced a spicy and intensely flavoured First Run, which has been bottled cloudy as the freshest new season olive oil released in Australia. Perfect drizzled on fresh crusty bread or over your favourite dishes, the JOSEPH First Run is bound to sell out early again this year so be sure to purchase some with your next order. [www.primoestate.com.au/buy](http://www.primoestate.com.au/buy)



See Joe Grilli talking about the JOSEPH Olive Oils on You Tube at [www.primoestate.com.au](http://www.primoestate.com.au)

## Dina's Winter Recipe – Spezzatino Misto (Serves 6)

Joe's mother, Santina, served this dish on the first Grilli Family dinner I attended as a shy love struck 21 year old. It is a traditional recipe from the Marche region of Italy, where Joe's parents originate from. It uses bits and pieces of different meat that are slow cooked to create a mouth watering meal that feeds the hungry hoards and pleases everyone. We served this at the recent Primo Estate Olive Harvest Celebration, and had so many requests for the recipe from Amici Primo making it the ideal choice for this issue of Con Brio. *I have added my own flourishes to Santina's original recipe –*

### Ingredients

- 1 diced red onion
- 4 chopped garlic cloves
- 2 medium diced carrots
- 1 diced celery stick
- 100gm diced pancetta
- 600gm diced lamb leg or shoulder
- 600gm pork ribs
- 4 chicken thigh or drumsticks on the bone
- 100gm well soaked chick peas
- 500mls Primo Estate La Biondina Colombar
- 400mls tomato puree
- 1 sprig rosemary
- 1 sprig oregano
- JOSEPH First Run Extra Virgin Olive Oil

### Method

In a large thick based pan or cast iron casserole style pot, pour in olive oil and sweat off the onion, garlic, carrots and celery. Place the lamb, pork and chicken in the pan and brown off slightly. Add white wine and simmer down by half (15 minutes on a low heat) then add the herbs, tomato puree, chick peas and season to taste.

Place a lid on top of the pan and cook in a 180 degree oven for approximately 1 hour, it's best that at regular intervals you check the tenderness of the meat as cooking time can vary depending on the size of the meat cuts.

After the hour is up take the lid off and cook for a further 20 mins to concentrate the flavours further. Serve on a platter with soft polenta and a fennel and orange salad with shaved parmesan or some sautéed winter greens. Drizzle the new JOSEPH First Run Olive Oil liberally on everything! The new release 2009 Primo Estate Shale Stone Shiraz pairs beautifully with this dish.

Enjoy  
Dina

**PS:** Keep an eye on your inbox for Dina Grilli's recipe of the month email



Dina Grilli's Spezzatino Misto

## JOSEPH Double Pruned Cabernet Sauvignon – First vintage in nearly 20 years

To commemorate Primo Estate's 30th anniversary in 2009 we produced a tiny batch of JOSEPH Double Pruned Cabernet Sauvignon from our Virginia vineyard, the first release since the legendary 1991 vintage.

"The vines are pruned twice so the primary crop is completely removed to produce a tiny, second crop of small berried grapes that ripen well into late autumn.

The aim of Double Pruning is to make an elegant, perfumed and finely textured wine." Joe Grilli, Winemaker; One of Australia's rarest and most exciting wines, the JOSEPH Double Pruned Cabernet Sauvignon is a must have for wine lovers. Bottled only in 650 gift boxed magnums, order your now to avoid disappointment.

con brio Winter 2011



JOSEPH Double Pruned Cabernet Sauvignon Gift Boxed Magnum

## 2009 Vintage Reds – 30th anniversary wines poised to age beautifully

A dry and warm start to the 2009 season meant our McLaren Vale vineyards set smaller than average crops. Mild conditions throughout December and early January were interrupted by a short and intense heatwave around Australia Day; however, conditions quickly returned to normal allowing the vineyards to ripen their crops evenly. Harvest took place under the late summer sunshine, with all varieties achieving the perfect balance between complex varietal fruit flavours, mature tannins and balanced natural acidity.

In the winery, Joe Grilli and Daniel Zuzolo fermented each parcel of fruit separately in Primo Estate's traditional open fermenters. 'The soul of a red wine is released when the fermenting juice comes into contact with the air', Joe Grilli, Winemaker. The 2009 Primo Estate and JOSEPH reds were aged in French and American oak barrels for malo-lactic fermentation and ageing for up to 20 months.



### 2009 JOSEPH Moda Cabernet Sauvignon Merlot

The 23rd vintage of Moda has depth and balance, showing classic dark berry fruits, brooding intensity and length with cigar-box notes on the palate. Beautifully balanced and tightly structured, the 2009 JOSEPH Moda will age comfortably for 10-15 years. A limited number of gift boxed 2009 JOSEPH Moda magnums were produced to commemorate our 30th anniversary. A great addition to any wine collection, or the ultimate gift for the incurable wine connoisseur, a magnum of JOSEPH Moda will age for 20+ years.



### 2009 JOSEPH Angel Gully Shiraz

The higher altitude and ancient Shale Stone rock of our Clarendon Vineyard gives this Shiraz a savoury minerality rarely seen in McLaren Vale. 'Some cooler climate notes poking through – a whiff of violets among lots of aniseed in a fragrant nose. It's spicy with big fruit sweetness, though also surprisingly slender despite its palate weight'. 95 points, Tyson Stelzer. The 2009 JOSEPH Angel Gully Shiraz will age beautifully for 7-10 years.



### 2009 Primo Estate Shale Stone Shiraz

A favourite amongst our cellar door visitors, the new release Shale Stone Shiraz is slowly beginning to release its charms since bottling in early February. Grown primarily on the mineral rich Shale Stone rock of our Clarendon vineyard, with a parcel of Shiraz from McMurtrie Road adding extra richness and generosity. Great drinking now or age for 5-7 years.



### 2009 Primo Estate Zamberlan Cabernet Sauvignon Sangiovese

Using the 'Ripasso' technique of Northern Italy, this rich and alluring wine combines cherry notes from the Sangiovese grape with the redcurrant structure of Cabernet Sauvignon. Perfect with wholesome winter fare, the 2009 Zamberlan will age well for 5 years.



### 2009 JOSEPH Nebbiolo

The JOSEPH Nebbiolo keeps us enchanted with its curious character and alluring charms. The 2009 has a heady perfume of roses, violets and Turkish delight, with finely grained tannins and finesse on the long savoury palate. Once decanted, it reveals layers of tar and dried spice. Age for 5-10 years to discover the true magic of this noble Italian variety.

Order the 2009  
Primo Estate and  
JOSEPH reds  
online at

[www.primoestate.com.au/buy](http://www.primoestate.com.au/buy)

## Introducing JOSEPH Double Pruners, an exclusive club for lovers of fine wines and extra virgin olive oil

The legendary JOSEPH Double Pruned Cabernet was made in only five vintages – 1979, 1980, 1983, 1987 and 1991. It epitomises everything that the JOSEPH label stands for.

The vines were pruned twice and the primary crop completely removed to produce a tiny, second crop of small-berried grapes that ripened into the late autumn. This radical, painstaking process created one of Australia's rarest and most exquisite wines.

We invite you to be a founding member of a similarly rare breed – the JOSEPH Double Pruners.

JOSEPH Double Pruners enjoy all the benefits of being an Amici Primo mailing list member; plus additional exclusive benefits.

Conditions Apply. For more information on the JOSEPH Double Pruners Club look under the Amici Primo Mailing list tab on [www.primoestate.com.au](http://www.primoestate.com.au) or contact us.

JOSEPH  
DOUBLE  
PRUNERS



Primo Estate P 08 8323 6800  
McMurtrie Road F 08 8323 6888  
PO Box 770 McLaren Vale info@primoestate.com.au  
South Australia 5171 www.primoestate.com.au

Order online at [www.primoestate.com.au/buy](http://www.primoestate.com.au/buy)

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

### Our Range



#### 2011 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 New Release

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.



#### 2010 Primo Estate Il Briccone Shiraz Sangiovese New Release

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



#### 2009 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.



#### 2009 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 New Release

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



#### 2010 Primo & Co The Venetian Garganega

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



#### 2009 Primo & Co The Tuscan Shiraz Sangiovese

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



#### 2011 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.



#### 2009 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.



#### 2009 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 New Release

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



#### 2009 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

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.



#### 2011 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.



#### 2010 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**