

# PRIMO ESTATE

## con brio [with passion]

Primo Estate Newsletter

Summer 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).



*The Tuscan Vineyard, Cortona, Italy by Daniel Grilli*

### Tuscany Meets McLaren Vale

Flying out to Italy each spring to make Primo & Co The Tuscan Shiraz Sangiovese isn't just an excuse to enjoy some fabulous Italian food and wine. My vintages as a flying winemaker make me appreciate the very best of both Australia and Italy. The warm, gently sloping vineyards of Cortona where The Tuscan fruit is grown remind me of McLaren Vale and you can feel centuries of rich winemaking tradition woven into the landscape. In McLaren Vale we can enjoy the same fabulous Mediterranean climate and choose the best parts of those wonderful winemaking traditions whilst being free to innovate with our modern Aussie know-how. It was my Italian love of tradition that preserved our open topped fermenters when they were out of fashion (we were in good company, Henschke and Penfold's did the same).

It was the Australian freedom to experiment that led me to blend Tuscany's elegantly acidic Sangiovese with the spicy juiciness of Shiraz. The results are The Tuscan from Italy and Il Briccone from McLaren Vale. Both wines are the same Shiraz Sangiovese blend, the same mix of traditional and modern winemaking and the same winemaker, me. We will offer you a chance to compare and contrast these two wines when we call you with a special offer 'Italy vs Australia' mixed dozen in mid-November. As always we look forward to catching up with you and hope that you enjoy the fruits of our Italian adventure.

*Salute,*  
Joe Grilli

### Our Free Gift to You

With every straight or mixed 12 bottle case you order we enclose a complimentary 250ml bottle of our Primo Estate extra virgin olive oil as our gift to you. Orders of 12 bottles or more also

receive free shipping and insurance anywhere within Australia. Order today at [www.primoestate.com.au/buy](http://www.primoestate.com.au/buy)





## Joe Wins Maggie Beer Award for Outstanding Contribution to Australian Food

Just weeks after completing the blend on his 23rd Olive Oil harvest our master oil blender Joe Grilli was honoured to receive the Maggie Beer Award for Outstanding Contribution to Australian Food at the ABC Delicious Magazine

Produce Awards. From one trailblazer of seasonal Australian produce to another Maggie said "Joe has been at the forefront of the olive oil industry in this country. His JOSEPH Extra Virgin Olive Oil showed me 20 years ago what was possible for a benchmark oil in Australia".

## La Dolce Vita Castagnaccio Tuscan Chestnut Cake Recipe

When Rob from La Dolce Vita served this deliciously moist cake at a recent cellar door lunch we were inundated with recipe requests, so here it is!



Preparation Time: 20 mins  
Cooking Time: 40 mins  
Serves 6-8

### Ingredients

- 50g raisins
- 3 tablespoons JOSEPH First Run EVOO plus extra for brushing
- 500g very fresh chestnut flour, stored in the fridge (available from Bottega Rotolo and health food stores)
- 300g self raising flour
- 1 teaspoon salt
- 100g pine nuts
- 100g shelled walnuts, coarsely chopped
- 1 small sprig rosemary
- Double cream

### Method

Preheat the oven to 220°C. Cover raisins with warm water and soak for 15 minutes until plumped up. Drain, squeezing out the excess liquid and pat dry with paper towels.

Brush a 30cm round cake pan with about 3 tablespoons of oil. Sift the chestnut and self raising flour into a bowl and gradually stir in about 900ml water to make a smooth batter. Stir in the salt, pine nuts and raisins and mix well.

Pour the mixture into the prepared pan and sprinkle with the walnuts and a few rosemary needles.

Drizzle with the oil, put the pan on a baking sheet and bake for 40 minutes, until the top is golden and the surface is cracked.

Remove the pan from the oven and let cool slightly then serve with double cream.

Thanks to [ldvcatering.com.au](http://ldvcatering.com.au)

## 2012 JOSEPH Cold Pressed Extra Virgin Olive Oil is Here

Fresh from the press and ready for your summer salads our JOSEPH Cold Pressed is a vibrant and fruity oil blended by Joe from grove specific batches of fruit picked at the height of the growing season. Enjoy!





The Mary Potter  
Foundation Inc  
We Care for All

## Thank you from The Mary Potter Foundation

We are delighted to have raised \$2,800 in memory of Dina Grilli to support the wonderful work of the Mary Potter Foundation. Many thanks to all the generous Amici who purchased cases of wine from our last issue of Con Brio.

Because of you the Mary Potter Foundation will be able to provide a specialist palliative care room for 21 days, making a huge difference to hospice patients and their families.

## 2013 Celebration Calendar

Mark your diary for our fabulous series of Celebration Days – we look forward to sharing long relaxed lunches with you in our beautiful cellar door. Tickets go on sale six weeks before each event, make sure we have your current email address to ensure you don't miss out!

### Sunday 27th January 2013

#### Primo Estate Summer Sunday Pizza Lunch

Share wood oven pizza and Primo Estate wines in the glorious sunshine.



### Saturday 13th & Sunday 14th April 2013

#### Primo & Co Meet The Venetian Lunch

Welcome the arrival of the elegant white Joe makes in the Soave region of Northern Italy, accompanied by regional dishes of the Veneto.



### Saturday 8th, Sunday 9th &

### Monday 10th June 2013

#### Olive Harvest Lunch

Our traditional celebration of the first olive oil of the season, fresh from the press. A feast of olive oil based cuisine.



### Saturday 3rd & Sunday 4th August 2013

#### Winter Wild Lunch

Rich JOSEPH reds accompany a hearty gourmet menu of warming winter dishes.

### Saturday 5th, Sunday 6th & Monday 7th October 2013

#### Budburst Celebration Lunch

Celebrate the arrival of spring in the vineyards with this feast of seasonal dishes perfectly paired with Primo Estate wines.

### Saturday 30th November & Sunday 1st December 2013

#### Primo & Co Meet The Tuscan Pizza Lunch

Be the first to taste the new vintage of The Tuscan Shiraz Sangiovese direct from Italy. Take our Italy vs Australia tasting challenge – which will you prefer?

## Christmas in Cellar Door

Mark and the cellar door team will be pouring our iconic JOSEPH Sparkling Red in the JOSEPH Experience tasting over the festive period.

There's no better time to visit and we look forward to welcoming you, but things always get busy so be sure to book your place by calling 08 8323 6800.

Open 11am – 4pm seven days a week; the team will be taking a well-earned rest on Christmas Day, Boxing Day and New Year's Day.

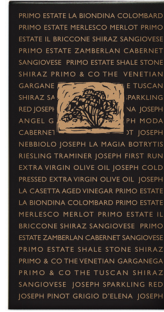




## JOSEPH Oil & Vinegar Gift Packs – The Perfect Present

Delight gourmet loving friends and family with a JOSEPH gift pack this Christmas. This stylish gift box contains 375ml each of our JOSEPH Cold Pressed Extra Virgin Olive Oil and

hand crafted La Casetta Aged Vinegar; a delicious addition to any kitchen. Last date for guaranteed pre-Christmas orders is 30th November, so place your order today!



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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



**2012 Primo Estate La Biondina Colombaro**  
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.



**2012 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.



**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**  
**Limited Stock**  
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**  
**Sold Out**  
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.



**2011 Primo & Co The Tuscan Shiraz Sangiovese**  
**New Release**  
Italian made, Australian inspired. Rich spicy fruit and lovely structure.



**2012 JOSEPH d'Elena Pinot Grigio**  
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**  
**New Release**  
2012 Disgorgement. An Australian icon with dark, brooding opulence.



**2010 JOSEPH Nebbiolo**  
**Limited Stock**  
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**  
Made from the first olives of the new season, it is to be appreciated for its strong grassy fruit characters and peppery finish.



**2012 JOSEPH Cold Pressed Extra Virgin Olive Oil**  
**New Release**  
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**