

PRIMO ESTATE

2023

PRIMO ESTATE LA BIONDINA

Our 'young blonde' bursts with juicy passionfruit, guava, and citrus flavours. The taste of Summer all year round!

TASTING NOTE

The nose has fresh passionfruit, pineapple, and guava notes.

Its crisp citrus finish balances 'fruit salad' exuberance.

VINEYARD REGIONS

We use a unique blend of Northern Italian grapes from McLaren Vale and the Adelaide Hills. The dominant variety is Vermentino.

This signature style delivers La Biondina's classic tropical flavours and refreshing finish.

VINTAGE CONDITIONS

The 2023 harvest was remarkably late due to a cooler, wetter season.

Yields were lower than previous years, but the extended ripening period gave great fruit quality.

WINEMAKING

We use a long, cool fermentation in stainless steel to preserve delicate fruit flavours. We bottle early to capture the vibrancy of this young style.

Harvest March 2023 **Alcohol** 12% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Enjoy these fresh flavours within 12 months of release. **Food** We make La Biondina to pair with simple seafood and spicy dishes like Salt & Pepper Garfish. **Pronunciation** 'La bee-on-dee-nah'



The home of
JOSEPH
wine and olive oil.

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