

PRIMO ESTATE

2012 Primo Estate Il Briccone Shiraz Sangiovese

Rich Shiraz Meets the Savoury Finish of Sangiovese

Il Briccone means 'The Rogue' and with this blend of Aussie Shiraz and Italy's Sangiovese grape varietal, winemaker Joe Grilli aims to combine everything he loves about Australian wine in an Italian style blend.

Joe Grilli's Tasting Note

Bouquet: Vibrant red berry fruit with attractive spice notes.

Palate: a full bodied red with plum, pepper and spice characters. The Sangiovese gives a burst of refreshing cherry fruit and a savoury finish. Spicy and elegant.

Vineyard Region

The Shiraz for Il Briccone is grown in Primo Estate's two McLaren Vale Vineyards. Our dry grown Angel Gully Vineyard in the subregion of Clarendon is rocky and steep with predominantly shale stone soil. The site starts at 220 metres above sea level and rises sharply to 300 metres at its highest point. The soil and altitude ensure slow, even ripening with depth and texture. Our McMurtrie Road vineyard on the valley floor enjoys a cooling maritime influences and warm days giving full fruit flavours and spicy notes.

Vintage Conditions

2012 proved to be one of the most balanced seasons in recent memory. Good winter rains through 2011 set the vineyards up for a healthy budburst, further helped by regular rain events throughout spring and early summer. Both Primo Estate McLaren Vale vineyards set small but even crops of Shiraz fruit. Classical south Australian summer conditions prevailed through until harvest, with the perfect combination of warm, sunny days and cool evenings allowing the vines to ripen their crops fully and evenly. Harvest took place during late February and early March.

Winemaking

The fruit was crushed directly into traditional open-topped fermenters then manually pumped-over. The open-topped concrete fermenters are at the heart of the Primo Estate wine style. Joe Grilli, owner and winemaker says: 'The soul of a red wine is released where air meets the fermenting skins'. The wine then spent 12 months in mainly older oak barrels to marry the varietal components and soften the wine.

Grape Variety	85% Shiraz from our McLaren Vale vineyards
	15% Sangiovese carefully sourced from a local grower
Technical Details	14.5 Alc % 3.5 pH Total acidity 6.30 g/l
Winemakers	Joe Grilli and Daniel Zuzolo
Region	McLaren Vale, South Australia
Food matches	Pasta with a rich ragu or gourmet pizza



'Lush ripe blackcurrants, savoury scent and menthol bite that makes for a great, original drink'

- Oz Clarke, 2011



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