

# PRIMO ESTATE

## con brio [with passion]

Primo Estate Newsletter

Winter 2009

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, New Year's Day, Good Friday and Easter Sunday).



Right; Venice, capital of the Veneto region.

### Made in Italy

Grapes have been grown on the gently rolling hills of Northern Italy's Veneto region for thousands of years, but for Primo & Co 2008 was our very first vintage of The Venetian Garganega. When we arrived at the Pra family's beautiful vineyards, Dama del Rovere, in early October memories came flooding back, it was like visiting Primo Estate in 1979; two brothers and their father in the vineyard with a total passion for what they do. Soon we were applying a little bit of Australian magic to the Italian fruit. The Dama del Rovere winemakers were fascinated by our long, cool fermentation which took three weeks instead of their usual warm, short fermentation which lasts 10 days; but what did the Italians make of the final result compared to their Soave? They were dazzled by the pungency of the perfume and 'gobsmacked' by

the vibrancy of the fruit flavours. It was amazing to see two very different wines produced from the same fantastic fruit. Some traditions are the same wherever wine is made, the hard work, care, tradition, pride and the final celebration of the harvest supper. The Italian vineyards we work with remind us that the first 30 years of Primo Estate are a link in a millennia old chain, where wine has been shared with family and friends throughout history.

We thank everyone who entered our 30th Anniversary Win an Escape to Italy competition and look forward to sharing the riches of Italy's wonderful wine and culture with our lucky winners Judge and Mrs Andrew Wilson when they fly out to Maremma next May.

We raise a glass to all our Amici as we look forward to the next 30 years of Primo Estate.

*Joe and Dina Grilli*



### Amici Primo Special Offer – Save 25%

Primo & Co is the label we use for the wines Joe makes in Italy. We are delighted to offer you, our Amici Primo, a very special discount on our fabulous new wine, The Venetian,

showcased alongside its South Australian siblings in a mixed white dozen. Complete the enclosed order form or visit [www.primoestate.com.au/buy](http://www.primoestate.com.au/buy) to order today.

Quick, easy and totally secure you can now order the complete range of Primo Estate and JOSEPH wines and olive oils on our website [www.primoestate.com.au/buy](http://www.primoestate.com.au/buy). We will, of course, continue to offer mail order, fax and telephone ordering. From your feedback we know our Amici want to enjoy the speed and convenience of online shopping using the very latest security technology. Happy online shopping!



Above; Dina's Tuscan Fish Stew

### Dina's Autumn Recipe

The best part of Autumn is the newly released 2009 vintage of olive oil. JOSEPH First Run Extra Virgin Olive Oil is released fresh from the press, the first of Australia's new harvest to be bottled. Celebrate with Dina Grilli's delicious recipe. This is one of our favourite Autumn fish dishes. Served with fresh crusty bread it is hearty and wholesome.

#### Tuscan Fish Stew - Serves 4

- 500 -600gm fresh Ling (or any white fleshy fish) cut into 3cm cubes
- 400gm can of organic chick peas, drained and rinsed
- 4 cloves of garlic, finely sliced
- 6 tblspn of JOSEPH extra virgin olive oil
- 1 fresh bay leaf
- 2 small dried chillies, crumbled
- 400gm can of Italian diced tomatoes
- Salt and freshly ground pepper
- 1 bunch of Spinach, large stems removed, roughly chopped and blanched in salted water
- 1/4 glass of white wine
- 3 tblspn finely chopped flat-leaf parsley

Heat 3 tblspn of oil in a thick-bottomed pan. Add half the sliced garlic, cook to soften (30 seconds), then add half the chilli and all of the tomatoes and bay leaf. Cook for 15-20 minutes, or until reduced by half. Season with salt and pepper to taste.

Heat remaining oil in a frying pan. Add rest of garlic and cook to soften. Place ling on garlic and brown on both sides then add wine. Simmer for a few minutes until fish is cooked. Season with salt and chilli to taste.

Add chickpeas to tomato sauce. Cook for 2-3 minutes on medium heat, then add blanched spinach and Ling with its pan juices. Mix to combine. Season to taste. Remove from heat and sprinkle with parsley. Serve in bowls with fresh Italian-style bread. Drizzle each serve with JOSEPH First Run Extra Virgin Olive Oil.

This dish pairs beautifully when served with Primo & Co The Venetian. Enjoy!



### La Biondina Sits for Her Portrait

Our little blonde, La Biondina, is seen in all the best places starring in our new poster. For the 2009 vintage we are returning her to the original favourite of straight Colombaro after a fun few vintages of blending in some Sauvignon Blanc. Limited edition collectors' prints of the poster are available to order online.

### The Perfect Tuscan Retreat

If you are lucky enough to visit Italy and want a taste of the 'real Italy' we love staying at this rural retreat in the mountains north west of Florence. Find out more about 'I Cinghiali' at Tel: +61 (0)414 510 474 email: [buzz@buzzmccarthy.com](mailto:buzz@buzzmccarthy.com) [www.italianexperience.com.au](http://www.italianexperience.com.au)



## New Releases – The Return of Angel Gully



We only create our JOSEPH Angel Gully Shiraz in very special harvests and after a two year absence we are delighted to release the 2007 vintage. It was recently awarded a gold medal at the International Wine Challenge in London. Our traditional open-top fermenters are the heart

of our red wine style, Joe says 'the soul of a red wine is released where the air meets the fermenting skins'. Another welcome return is a tiny release of our La Casetta Aged Vinegar, perfect served with the 2009 JOSEPH First Run Extra Virgin Olive Oil.

con brio Winter 2009

## Celebrating 20 years of Moda

A select list of VIP wine writers joined us for a very special tasting in Melbourne as we poured the first 21 vintages of Moda from 1987 to 2007. Joe and Dina were fascinated to see how the rare older vintages were aging, here are their notes:

Vintage	Joe & Dina's Grilli's Notes	When to drink
1987	Fresh cigar box nose, fine long palate with dry tannic spine and intriguing oak dustiness on the finish.	Drink now to 2014
1988	Lightest wine in the line-up, with funky barnyard notes and boiled lolly fruit.	Drinking nicely now
1989	The biggest surprise of the tasting! Fragrant stewed plums and mouthfilling fruit sweetness. Balanced tannins and excellent length, this wine has more to reveal.	2014
1990	Magnificent fully opened cigar box and molasses nose with full rich palate of sweet soft fruit.	Drinking well now
1991	Classically aged Cabernet bouquet with tannic spine allowing for more development over the next 5 years.	2014
1992	Rich fruit and cigar box perfumed nose. Expansive palate makes this one of the top 3 biggest wines in the tasting.	Drink now to 2012
1993	Very rich, open opulent palate and aged character of fragrant compost.	Drinking well now
1994	Spicy aroma and beautifully integrated structure and length.	Drink now to 2014
1995	Full, fragrant Turkish Delight nose. Delicious youthful, expansive balanced raisined fruit palate.	2019
1996	Focused Cabernet and cigar box nose, massive structure with amazing tannins, this is a big wine.	2019
1997	Rich but still quite tight with good tannins and acidity. Just starting to open up.	2019+
1998	Not the biggest wine but the classiest. Vibrant fruit, harmonious fine grain and texture.	2019
1999	Lashings of lush, raisiny fruit on the sweet, long palate. Good acid and soft tannins.	2024
2000	Intoxicating mixture of Cabernet fruit, cigar and black currant, elegant and ephemeral	Drinking well now to 2019
2001	Nice touch of earth with the juicy Cabernet fruit, elegant minerality of the Clarendon vineyard	2019
2002	Opulent, expansive, lush sweet fruit. Well integrated oak and 'full on' Cabernet make this look like it will go on forever!	2024
2003	Broody, dusty opulence. Tannins and acidity should open out in the next couple of years to integrate with the fruit in a very long lived wine	2024+
2004	Integrated and harmonious; tannins, acid and oak all balanced with good fruit concentration.	2020
2005	Good concentration of youthful blackcurrant and berry fruit with lingering oak. High acid will make this a real stayer.	2024+
2006	Mouthfilling, powerful flavour locked in a tight tannin and acid structure.	2024+
2007	Generous lush palate of sweet, soft blackcurrant and dark chocolate. Supple tannins and fine acidity nicely poised for a very long life.	2024



Above: Journalist Nick Ryan reviewing Moda

Below: Moda fruit drying







## Our Gift to You

Order 12 Bottles and receive 500ml of Primo Estate Olive Oil valued at \$23 absolutely FREE

Primo Estate  
McMurtrie Road  
PO Box 770 McLaren Vale  
South Australia 5171

P 08 8323 6800  
F 08 8323 6888  
info@primoestate.com.au  
www.primoestate.com.au

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

### Our Range



**2009 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.



**2008 Primo Estate Merlesco Merlot**

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.



**2007 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. - **Sold Out**



**2007 Primo Estate Zamberlan Cabernet Sangiovese New Release**

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



**2006 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.



**2008 Primo & Co The Venetian Garganega First Vintage New Release**

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



**2008 Primo & Co The Tuscan Shiraz Sangiovese**

Italian made, Australian inspired. Rich spicy fruit and lovely structure. - **Sold Out**



**JOSEPH Sparkling Red**

An Australian icon with dark, brooding opulence. - **Sold Out**



**2008 JOSEPH d'Elena Pinot Grigio**

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



**2007 JOSEPH Angel Gully Shiraz New Release**

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.



**2007 JOSEPH Moda Cabernet Sauvignon Merlot New Release**

The concentration of air dried fruit gives a lush palate and find acidity promising a long cellar life.



**2007 JOSEPH Nebbiolo New Release**

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



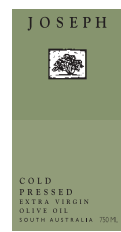
**2008 JOSEPH La Magia Botrytis Riesling Traminer**

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.



**2009 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 above all persistent, peppery finish.



**2008 JOSEPH Cold Pressed Extra Virgin Olive Oil**

Bright green in colour with some yellow hues, it is a generous, richly flavoured oil. Full of semi-ripe olive fruit characters. The finish is clean, with a peppery bite. - **Sold Out**



**JOSEPH La Casetta Aged Vinegar New Release**

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