

PRIMO ESTATE

2022

PRIMO ESTATE

CABERNET SAUVIGNON SANGIOVESE ZAMBERLAN

It was winemaker Joe Grilli's father-in-law, Rinaldo Zamberlan, who suggested making a unique, complex red using the Northern Italian 'Ripasso' technique. Rinaldo's other suggestion, making Grappa, will have to wait!

TASTING NOTE

Incredibly intense and complex with rich, ripe dark berry fruit and a nutmeg spice. Dark chocolate from the Ripasso process is counterbalanced with a burst of maraschino cherry from the Sangiovese.

VINEYARD REGIONS

Our McMurtrie Road vineyard on the Vale floor enjoys cooling maritime influences and warm days giving full fruit flavours and body.

VINTAGE CONDITIONS

This has been the kind of year that winemakers dream of. Ample rain in the 2021 Winter produced a healthy canopy in the vines. The cool, dry picking season gave us a harvest with bountiful yield and exceptional quality

WINEMAKING

To create this wine using the Italian Ripasso technique, newly fermented young Sangiovese and Cabernet Sauvignon is pumped over the dried grape skins from the JOSEPH Moda for additional fermentation. The wine is then pressed and barrel aged.

Harvest March 2022 **Grapes** 80% Cabernet Sauvignon, 20% Sangiovese **Oak** 12 months in new/aged French and American barriques **Alcohol** 13.5% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Drinking well now and developing over next decade.



The home of
JOSEPH
wine and olive oil.

As Trustee for the
Grilli Family Trust
ABN 54 370 990 754

T/A Primo Estate Wines
Joe Grilli Wines P/L
ACN 008 105 904

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

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