

# PRIMO ESTATE

## con brio [with passion]

Primo Estate Newsletter

Summer 2011

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).



Above Left; photos of vineyard pickers in McLaren Vale 2011 vintage, and Right; bottle line up of 2011 blending

### Of drought and flooding rains . . .

Reflecting on the past few vintages in McLaren Vale I am reminded of Dorothea Mackellar's eternal verse. While vintage 2011 proved to be one of the more challenging in recent times, this year due to record summer rainfall and humidity rather than dry heat, our hard work and persistence in the Primo Estate vineyards has paid off. Those Amici who have already sampled our 2011 Primo Estate La Biondina Colombard and JOSEPH d'Elena Pinot Grigio know how well whites fared this year, so what of the reds? The newly released 2011 Primo Estate Merlesco Merlot gives a good indication by setting a new standard for Merlesco. Daniel Zuzolo and I have just blended the remaining 2011 Primo Estate

and JOSEPH red wines, and couldn't be happier with the quality and style of the wines. True to the Primo Estate red wine style, the 2011 reds show lovely purity of varietal flavour, elegance and structure with ripe but savoury tannins bound together with balanced natural acidity. We look forward to watching these wines evolve during their time resting in oak barrels before bottling in early 2013. For now, the 2012 growing season has begun in McLaren Vale and we are looking forward to working with Australia's natural beauty and diversity to create another vintage of incredible wines. Like Dorothy, I love Our Country.

Ciao,  
*Joe Grilli*

### Our free gift to you



FREE Primo Estate Extra Virgin Olive Oil with every 12 bottles purchased.

### Primo Secco – Celebrate in style

Our new Primo Secco NV Sparkling has already delighted scores of Amici Primo at our cellar door and events around Australia. With the summer entertaining season upon us now is the perfect time to top up your wine rack with some celebratory bubbles.

Try making the classic Venetian Bellini cocktail. Simply puree fresh peaches (white if you can get them). Add 30ml of your peach puree to a champagne flute and gently top up with Primo Secco NV. Cin Cin!



## 2011 JOSEPH Cold Pressed Olive Oil – Better late than never!

We have finally bottled the 2011 JOSEPH Cold Pressed Extra Virgin Olive oil, following one of the latest olive harvests on record. Parcels of Frantoio and Leccino olives from the Adelaide Hills were still arriving at the olive press in mid August, four weeks later than usual. The good

news is that quality has never been better. The cool season has resulted in lovely spicy and balanced oils that really showcase the potential of South Australia to produce world-class olive oils. Enjoy the new JOSEPH Cold Pressed Extra Virgin Olive Oil with your favourite foods. Buon Appetito!



## Summer Recipe: Risotto con Barbabiettole – Risotto with Beetroot

The Ambrosini family have been delighting fans of northern Italian cuisine in Adelaide since 1984. We recently held two memorable dinners at Ambrosini's for our Adelaide Amici Primo. Paul Ambrosini has kindly shared this recipe with us following the rapturous applause it received from those who attended. Fresh, vibrant, slightly earthy and moreish, this risotto is a match made in heaven for the 2011 Primo Estate Merlesco Merlot.

### Serves 8

#### Ingredients:

- 4 large beetroot
- 250ml Primo Estate Merlesco Merlot
- 200ml JOSEPH Cold Pressed Olive Oil
- 80 grams of butter
- 1 bunch of baby spinach
- 3 shallots
- 500 grams arborio rice
- 8 slices of prosciutto
- 2 litres of beef or vegetable stock
- 1 large onion
- 2 sprigs of fresh rosemary
- 200 grams parmesan cheese
- 1 small bunch of Italian parsley

#### Preparation of the beetroot;

Pre-heat oven to 200 degrees Celsius.  
Dice beetroot into cubes approx 1cm.  
Place in a deep oven tray with 100ml of olive oil, a generous pinch of salt, ground black pepper and 2 sprigs of rosemary for seasoning. Roast for about half an hour or until tender and adding about 30ml of water every 10 minutes to retain moisture. Strain cubes and reserve juice for risotto.



#### To make your risotto base, prepare in advance:

1 large onion finely chopped  
Sauté onion in olive oil until soft and translucent, add rice and stir constantly to blend all the ingredients. Add 150ml Primo Estate Merlesco Merlot and allow wine to evaporate, then add boiling stock again, stirring as to not allow rice to stick together. Cover with foil and bake in a pre-heated oven at 200°C for 10 minutes, remove foil and reserve until ready to complete risotto with remainder of ingredients.

#### For final preparation

Grill 8 slices of prosciutto until crispy and reserve. Finely slice spring onions and sauté with olive oil until soft. Add roughly chopped spinach and allow to wilt; add roasted beetroot while stirring continuously. Add 100ml Primo Estate Merlesco Merlot and allow to reduce. Add prepared risotto, mix well with ingredients and 900ml of hot stock. To attain a creamy texture stir in 80 grams of butter, finely chopped parsley and garnish with prosciutto and sprinkle of parmesan cheese. Serve with the 2011 Primo Estate Merlesco Merlot.

*PS: Keep an eye on your inbox for Dina Grilli's recipe of the month email.*

## The Fronti makes a comeback

We simply couldn't resist the temptation to bottle a small parcel of our legendary JOSEPH The Fronti. During the winter Primo Estate winemaker Daniel Zuzolo, eager to stay warm in the freezing winery, had a taste of our fortified base wine aging in old oak barrels in our vineyard shed. After nearly 20 years the blend of old Australian fortified whites has developed layer upon layer of complexity and character. Daniel's excitement at the taste of our Fronti base has rubbed

off, prompting the first Fronti bottling in over 10 years. To complete the Fronti V blend we have sourced small parcels of old Australian Muscat and Tokay to add further intrigue to this unique wine. Our family enjoys this style with almond biscotti and good coffee! Visitors to our McLaren Vale cellar door this summer will be able to sample the Fronti V as part of our JOSEPH Experience tasting. Individually gift boxed, the JOSEPH Fronti V is an ideal gift for any wine lover.

con brio Summer 2011



Joe Grilli decanting museum wines

## JOSEPH Sparkling Red – 2011 disgorgement

In late 2009 Andrew Caillard MW from Langtons rang Joe Grilli to offer some pallets of what he deemed unsalable wine. 'I thought these wines might be useful for your sparkling red base wine Joe', said Andrew. Joe accepted the kind gesture and arranged for the pallets of wine to be delivered to the Primo Estate winery at Virginia. The winemaking team had the shock of their lives when they unwrapped the pallets to reveal a library of classic Australian wines dating back to the 1960's. Multiple vintage of Penfolds Grange and Bin range wines, Lindemans Coonawarra 'trio', Henschke, Wolf Blass, Saltram, Rockford, Seppelt, Wynns Michael and John Riddoch, Tyrrells and Cullen to name but a few of the labels included. Not to mention a sprinkling of grand cru Burgundy and several bottles of first growth Bordeaux wines from France. Unsalable, you ask? Most of the bottles were leaking or badly ullaged and oxidised, but after a fascinating day tasting through these wines with Joe and the winemaking team we were able to salvage one barrique of museum Australian wine. The barrel of wine was carefully blended with our existing JOSEPH Sparkling Red base wine, adding more mystique to what was already one of Australia's most unique base wines. The recently disgorged 2011 JOSEPH Sparkling Red is the first batch to include the Langton's museum wines, and we think you will agree that our Sparkling Red has never been more fascinating or delicious. Special thanks to Andrew Caillard and Langton's.



## Christmas in McLaren Vale

Mark and the cellar door team are bracing themselves for another busy summer in McLaren Vale. The popularity of Primo Estate and the JOSEPH Experience tasting shows no sign of abating, so please call us to reserve a table if you plan to come in for a JOSEPH Experience during January. Our opening hours are as follows:

24th December	11am-4pm
25th December	CLOSED
26th December	CLOSED
27th December	11am-4pm
28th December	11am-4pm
29th December	11am-4pm
30th December	11am-4pm
31st December	11am-4pm
1st January	CLOSED



Primo Estate tasting room



Primo Estate Angel Gully Vineyard, Clarendon

## Angel Gully selected for McLaren Vale Scarce Earth

Launched this year, the McLaren Vale Scarce Earth program aims to highlight the regional diversity of McLaren Vale vineyards by showcasing a small selection of single vineyard Shiraz wines. Our 2009 JOSEPH Angel Gully Shiraz was selected by a panel of McLaren Vale winemakers as one of the stand out wines from the vintage. The unique microclimate and ancient shale stone rock of Clarendon contribute to the savoury complexity and structured elegance of the JOSEPH Angel Gully Shiraz. We still have a few cases of the 2009 available. This wine is poised to age well for 10+ years.

PS: The 2010 JOSEPH Angel Gully Shiraz was also selected for the 2012 McLaren Vale Scarce Earth line-up.



**Gourmet Gift**



We have produced a limited number of JOSEPH Cold Pressed Olive Oil and La Casetta aged vinegar two bottle gift packs. An ideal gift for the JOSEPH fan or foodie, each twin pack has a 375ml JOSEPH Cold Pressed Extra Virgin Olive Oil and 375ml JOSEPH La Casetta Aged Vinegar, elegantly packaged in a stylish Primo Estate gift box. \$49.00 per twin pack.

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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**



**2011 Primo Estate La Biondina Colombard**  
 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.



**2011 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.



**2010 Primo Estate Il Briccone Shiraz Sangiovese**  
**New Release**  
 Rich Aussie Shiraz meets the cherry fruit and savoury finish of Italy's Sangiovese. Our 'rogue' really does break the rules.



**2009 Primo Estate Zamberlan Cabernet Sangiovese**  
 The Italian 'ripasso' method was applied to this special blend. The wine shows a mid-palate boost, with a cherry structured finish.



**2009 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.



**Primo Secco**  
**New Release**  
 Lively and fresh, with delicate fruit flavours and a savoury finish.



**2010 Primo & Co The Venetian Garganega**  
 Italian made, Australian inspired, with a deliciously drinkable perfumed minerality.



**2009 Primo & Co The Tuscan Shiraz Sangiovese**  
**Sold Out**  
 Italian made, Australian inspired. Rich spicy fruit and lovely structure.



**2011 JOSEPH d'Elena Pinot Grigio**  
**New Release**  
 The charm of Pinot Grigio lies in its mineral texture and mouth feel. It produces a restrained elegant style.



**2009 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.



**2009 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**  
 2011 Disgorgement. An Australian icon with dark, brooding opulence.



**2009 JOSEPH Nebbiolo**  
 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.



**2011 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 peppery finish.



**2011 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**