

PRIMO ESTATE

con brio [with passion]

Primo Estate Newsletter

Spring 2010

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).



Joe back in the early days

High Tech 1970's Style

In 1974 I'd be pruning the young vines in our then new Virginia Vineyard with a transistor radio in my top pocket listening to Queen's Bohemian Rhapsody on AM radio.

Nowadays the tiny gadget in my pocket pretty well has my life stored on it, can communicate with the outside world in any manner of ways

and I can view films made by my children on it from anywhere in the world.

You can see the fruits of my second son Matteo's camera work on the numerous short Youtube videos spread throughout www.primoestate.com.au, showing some of the stories behind the wines and olive oils.

So whilst technology goes rampantly forward, it's kind of nice to know that we still prune those same vines now exactly as we did in 1974 - by hand with secateurs.

I am by no means anti technology but I believe that good wine and olive oil provide a wonderful connection to the natural world of soil and sun, balancing the ever growing cyber world.

My children may get very excited about the latest and greatest internet game but I find that nature deals out plenty of excitement every vintage.

In 2010 we had hailstorms to dodge in McLaren Vale and a November heatwave to cope with. Yields were low but there are some lovely wines in the winery.

I love how no two vintages are the same and we look forward to sharing the 2010 wines and olive oils with you, our Amici Primo.

Salute!
Joe Grilli



Our Gift to You – Forever in Summer Pasta

Food and wine shared with family and friends is our definition of the good life, la dolce vita. Let us bring a taste of Italy to your table this summer as every case of Primo Estate or JOSEPH wines and olive oils will contain Dina's easy 'Forever in Summer Pasta' recipe along with 500ml of Primo Estate Olive Oil, and

authentic Italian ingredients: 80gm of open-field basil pesto from Liguria, the home of pesto, 400g of intensely flavoured sun ripened cherry tomatoes and 500gm of artisan pasta made from wheat grown on the Amalfi coast.

Buono Appetito!

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JOSEPH Oil Magnum –The Perfect Gourmet Gift

Is there a foodie in your life who can never have enough great olive oil? We are proud to release the first ever limited run of 2010 JOSEPH Cold Pressed Extra Virgin Oil in stunning Italian magnums. This special gift will ensure your resident Masterchef never runs out of their favourite oil, a present that continues to give over the whole

summer. A beautiful addition to any kitchen the magnum comes boxed with a special pourer and Joe's Top 10 Olive Oil Tips for inspiration. The 2010 JOSEPH Cold Pressed is bottled in September making it beautifully fresh for Christmas. Why not treat yourself too? Buy at www.primoestate.com.au/buy or complete the enclosed order form.



ladolcevitaevents.com.au

Rob Paglia's Sugar Cured Atlantic Salmon with Russian Salad

Rob Paglia has wowed Amici Primo with his Celebration Day lunches since we first opened the new cellar door. Rob has kindly shared one of his favourite Celebration Day recipes below. Look for more great Italian food suggestions at Rob's website www.ladolcevitaevents.com.au

1 side of Atlantic Salmon, pin boned with skin on
500g Sea Salt 50g Fennel seeds
500g Caster Sugar 50g Pink peppercorns
50g Cracked black pepper 2 Bunches of dill

Place the salmon skin side down on a tray lined with cling-film. Combine sugar, salt, fennel seeds and the two peppers in a bowl and pour over the fish. Cover and place a light weight on top. Refrigerate for two days to cure.

Remove from fridge, scrape off excess salt and sugar mix from the fish and add freshly chopped dill. Cut the thinnest slices possible against the grain of the fish and layer onto a fresh plate. Start towards the narrow end of the salmon and work back. Cover and chill until ready to serve.

Russian Salad

2 large potatoes, diced
1 large celeriac, diced
2 large carrots, diced
10 spears of asparagus (*if in season*)
chopped into one inch chunks after cooking.
300g peas (*frozen are fine for this salad*)
1 bunch flat parsley, finely chopped
1 bunch chives, finely chopped
1 celery heart, finely chopped
3 soft boiled free range eggs (*chopped*)
125 whole egg mayonnaise
100g sheep's yoghurt (*or Greek yoghurt/sour cream*)

Cook root vegetables in salted boiling water until tender; refresh by rinsing with cold water. Blanch asparagus and peas together for one minute then refresh. Combine all vegetables and eggs then gently fold through mayonnaise and yoghurt. Season with black pepper and sea salt. Serve drizzled with JOSEPH Cold Pressed Extra Virgin Olive Oil. Pair this salad with the new 2010 JOSEPH Pinot Grigio d'Elena or 2009 Primo & Co The Venetian.



Cool it!

Celebrate the return of warm days by popping a bottle of Merlesco Merlot in the fridge to lightly chill before serving. Live like an Italian and while away the warm days by serving chilled Merlesco in tumblers this summer. The 2010 Merlesco is newly bottled, bursting with berry freshness and ready to drink now.



Judge & Mrs Wilson at La Bulichella

The Wilson's Escape to Italy

Judge Andrew Wilson and his wife Julie were the lucky winners of our 30th anniversary Escape to Italy competition. Judge Wilson writes: "When the phone rang and a man from Primo Estate Wines asked to speak to me about "something exciting and special", Julie thought it was "a winery wanting to sell some wine".

Some days later I spoke to "this persistent salesman". Little did we realize that the man from Primo Estate Wines was none other than Joe Grilli calling to tell me that I had won the competition!

In May we enjoyed "the prize": a return trip from Adelaide to Rome and three days' stay at Primo's "sister" winery at Bulichella near the historic town of Suvereto in Coastal Tuscany. It was like having a member of the family to escort us as young Alessandro Bonaguidi showed us so much and charmed us in doing so.

The Italian wines we tried were good but not, we thought, quite as robust and memorable as those from the Southern Vales. But perhaps we are being parochial!

Moda - Oz Clarke's Best Wines 2011

We love Oz Clarke's tv show 'Oz and James' Big Wine Adventure' so we were thrilled to discover that the feeling is mutual. Oz has ranked the 2008 Moda 2nd overall in his best wines of the world 2011. "The 2008 is as dense as wine can be, thrillingly bitter-sweet as only the best dark chocolate can manage and yet the bitterness shares space with coconut scent,

with chocolate dust and ripe black plums halfway to syrup. But the syrup is black treacle swirled together with licquorice and resinous herbs."

“Chocolate dust and ripe black plums.”

Oz Clarke 250 Best Wines Wine Buying Guide 2011.

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Sparkling Red fans at Brisbane's Dell' Ugo Restaurant

Celebrate with Sparkle

There is no better time than Christmas to chill your treasured bottles down and enjoy some JOSEPH Sparkling Red. In July 2010 we disgorged a new release of our Sparkling Red ready for the festive season, as ever this non vintage blend is a history of Australian wine in a bottle, combining auction wines dating back to the 1950's with every vintage of Joe's Shiraz since 1986. The traditional technique of a second fermentation in the bottle is what gives our sparkler its long lasting bubbles and subtle integration of flavours.

Enjoy this special occasion wine while opening the presents or as an aperitif, perfect for sipping before Christmas lunch. One of our favourite pairings is with Maggie Beer's Pheasant Pate, a delicious canape for Christmas Day. Another classic match with Sparkling Red is tea smoked duck or Peking duck with pancakes, a wonderful way to welcome the Chinese Year of the Rabbit in 2011.



Angel Gully Vineyard by Tabitha Lawless



Elena Grilli, on her 12th birthday 2010

d'Elena's First Decade

Back in the early 1990's Joe and Dina were seduced by Pinot Grigio during their winemaking trips to Italy. Joe enjoyed the minerality and savoury texture of these subtle wines.

Convinced the style would work in Australia, Joe and Dina scaled McLaren Vale and the Adelaide Hills in Joe's Alfa Romeo 75 looking for the perfect vineyard. Pinot Grigio was virtually unknown in Australia at the time but Joe felt the grape could flourish in South Australian soil. They found the site they wanted in Clarendon, the highest vineyard in the McLaren Vale, now called Angel Gully Vineyard. The perfect shale stone soil and cool evenings promised a long growing period and enough rain for the vines to grow without irrigation. The vines were planted in 1998, the week that Joe and Dina's daughter Elena was born.

From the very first vintage in 2001 Joe knew he wanted to make an Italian style Grigio rather than a Gris. Pinot Grigio and Pinot Gris are the same grape variety but made in different styles. A Gris is rich and full bodied compared to the lighter, fruit driven Grigio style. 2010 is the tenth release of JOSEPH d'Elena and Joe's intuition has been proven right – d'Elena is our most popular summer wine in Cellar Door. Enjoy the 2010 d'Elena while it is fresh and young over the coming months.



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Our Gift to You

Order 12 bottles and receive
Forever Summer Pasta Pack
valued at \$36.80 absolutely FREE.

Primo Estate
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South Australia 5171

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

Order online at www.primoestate.com.au/buy

Our Range



2010 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.



2009 Primo & Co The Venetian Garganega
Italian made, Australian inspired, with a deliciously drinkable perfumed minerality.



2008 JOSEPH Nebbiolo
This noble wine beguiles with heady perfumes of roses and violets then the palate follows with layered tar and long savoury tannins.



2010 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.



2008 Primo & Co The Tuscan Shiraz Sangiovese
Italian made, Australian inspired. Rich spicy fruit and lovely structure.
Sold Out



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 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.



NV JOSEPH Sparkling Red
New Release
2010 Disgorgement. An Australian icon with dark, brooding opulence.



2010 JOSEPH First Run Extra Virgin Olive Oil
Made from the first olives of the new season, it is to be appreciated for its strong grassy fruit characters and peppery finish.



2008 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.



2010 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.



2010 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.



2007 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 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.



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



2008 JOSEPH Moda Cabernet Sauvignon Merlot
Our method of air drying the fruit gives a lush, concentrated wine promising a long cellar life.