

PRIMO ESTATE

2012 JOSEPH Angel Gully Shiraz

We hand select fruit from a single parcel of dry grown vines at the pinnacle of our sloping Angel Gully Vineyard. Yielding just one tonne per acre this single block Shiraz is a rare and distinctive embodiment of the McLaren Vale Shiraz style.

Winemaker Joe Grilli's Tasting Note

Intense bouquet of complex dark red fruits with spicy peppery notes. Concentrated, blueberries and cream on the palate, very juicy but elegant and vibrant. Nicely structured with fine tannins and good length.

Vineyard Region

Primo Estate's vineyard in the McLaren Vale subregion of Clarendon is rocky and steep with predominately shale stone soil. The site rises sharply to 300 metres above sea level. The soil and altitude, combined with our intense viticulture regime results in a small crop of evenly ripened fruit, just one tonne per acre. Angel Gully Shiraz is hand selected from a single block of low yielding vines at the pinnacle of the vineyard.

Vintage Conditions

The 2012 vintage was a near perfect 'no excuses' growing season in McLaren Vale. Whilst there was plenty of dry, warm weather in the lead up to harvest the really hot temperatures were only short lived and the ideal combination of warm sunny days and cool nights prevailed. Not surprisingly these conditions have produced wines with lovely poise. Strong, classic characters, persistent mouth filling flavours but with an extra vibrancy and natural balance that will allow them to age magnificently.

Winemaking

A small portion of fruit was air dried to provide an additional degree of complexity. Crushed directly into traditional open-topped fermenters with manual pump-over. Open-topped fermentation is at the heart of the JOSEPH red wine style. Joe Grilli says: 'The soul of a red wine is released where air meets the fermenting skins'.

Harvest	Hand-picked February 2012
Grape Variety	100% Shiraz, dry-grown, hand picked
Oak Maturation	18 months aging in a combination of new and aged French and American oak barriques.
Technical Details	ABV 14.5% pH 3.63 Total acidity 6.2g/l
Winemakers	Joe Grilli and Daniel Zuzulo
Region	Angel Gully Vineyard, Clarendon, McLaren Vale
Peak drinking	Poised to age beautifully over the next 7 to 10 years
Food matches	Venison or Osso Buco
Retail Price	\$80, available nationwide from fine wine merchants



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
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