

PRIMO ESTATE

2015 JOSEPH Nebbiolo

Joe Grilli, Primo Estate's owner and winemaker, sees the beguiling Nebbiolo grape of Barolo as the ultimate winemaking challenge. This led Joe to plant a single hectare of dry grown Nebbiolo on his Clarendon vineyard in 1998. His faith has been rewarded with a distinctly McLaren Vale interpretation of the variety.

Joe Grilli's Tasting Note

Our richest and most intense Nebbiolo to date. The wines are definitely becoming more dense as the vines age. It has an expansive fragrance of Turkish Delight and roses overlaid with more delicate notes of spice and violets. Turkish Delight is the dominant note on the palate with a long, dry finish. Just six barriques were made, one of them a new French oak barrel from the 'Gamba' cooperage in Asti, Piedmont, which adds an intriguing character on the finish.

Vineyard Region

Our Angel Gully vineyard in the McLaren Vale sub region of Clarendon is rocky and steep with predominantly shale stone soil. The site rises sharply to 300 meters 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.

Vintage Conditions

A dry, warm growing season meant early flowering and a very early start to harvest. Good rainfall in early January provided welcome relief then the warm and dry conditions continued through February resulting in a very short, condensed vintage with some of the best quality fruit we have seen in years.

Winemaking

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	Handpicked in March 2015
Grapes	100% Nebbiolo
Oak Maturation	18 months in a combination of new and aged French oak barriques.
Technical Details	13.5% ABV
Winemakers	Joe Grilli and Daniel Zuzolo
Peak Drinking	Poised to age beautifully over the next 5 to 8 years
Food Matches	Truffles or slow cooked ox-tail on polenta
Retail Price	\$90, available nationwide from fine wine merchants



'A beautifully seductive nose redolent with violets and Turkish Delight'

Nick Ryan
SA Weekend, July 2014



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