PRIMO ESTATE

2016 JOSEPH La Magia Botrytis Riesling Traminer

Experience La Magia, The Magic of Botrytis

Primo Estate founder and winemaker Joe Grilli pioneered the technique of culturing Botrytis Cinerea spores in the lab then inoculating pristine Riesling grapes with this pure strain of Botrytis. Since 1981 our La Magia Botrytis Riesling Traminer has been regarded as one of Australia's finest sweet white wines

Joe Grilli's Tasting Note
The nose is saturated with floral and summer fruit characters: fresh and lifted. The floral intensity really stands out with delicious honeysuckle, rose and orange blossom characters. Succulent mandarin and apricot fruit balanced with generous amounts of fresh zippy acid shine through on the palate.

Vineyard Region
Primo Estate's vineyard in the McLaren Vale subregion of Clarendon is rocky and steep with predominately shale stone soil. The soil and altitude, combined with our intense viticulture regime results in a small crop of evenly ripened fruit. Riesling from this vineyard displays classical varietal characters with distinctive natural acidity and balance.

Vintage Conditions
One of our earliest vintages, the dry, warm growing season meant very early flowering while heavy rainfall in late January provided welcome relief for our dry grown Clarendon vineyard. Yields were average and 2016 was especially good for whites. This early, condensed vintage produced some top quality fruit.

Winemaking
The handpicked Riesling from our Clarendon vineyard is carefully laid out on hand made racks and inoculated with Botrytis Cinerea spores. Over a period of four weeks the Botrytis mould is allowed to work its 'Magia', or Magic, on the Riesling grapes before the fruit is crushed and a long and slow fermentation ensues. Late harvest Traminer is fermented and carefully blended with the Botrytised Riesling to create JOSEPH La Magia.

Grape Varieties	85% Botrytis Riesling 15% Late harvest Traminer
Technical Details	ABV 11% pH 3.33 Total acidity 7.9g/l
Winemakers	Joe Grilli and Daniel Zuzulo
Region	South Australia
Peak drinking	Stunning on release, La Magia will also age gracefully over many years, taking on honey like complexity and richness
Food matches	Gorgonzola Dolce Latte cheese from Italy

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