ΡΓΙΜΟ ΕΣΤΑΤΕ

2017 JOSEPH SHIRAZ ANGEL GULLY

We hand-select fruit from a single parcel of vines at the pinnacle of our steep Angel Gully Vineyard, the highest in McLaren Vale. Yielding just one tonne per acre, this single block Shiraz distinctively embodies the McLaren Vale style.

TASTING NOTE

Intense bouquet of complex dark red fruits with spicy, peppery notes and a touch of fennel. Concentrated plum and liquorice on the palate, very juicy and vibrant. Elegant acid balances fine tannins and rich, brooding fruit character, with good length.

VINEYARD REGIONS

Our Angel Gully Vineyard in the cool 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 results in a small crop of evenly ripened fruit, from a single block of Shiraz enjoying a perfect aspect.

VINTAGE CONDITIONS

One of our latest ever vintages, cool wet conditions meant late flowering which was followed by a long, dry and cool growing season. Yields were average for most varieties This elongated vintage allowed for long hang time to develop intensely flavoured fruit.

WINEMAKING

The fruit was 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 April 2017 Grapes Shiraz, dry-grown and hand picked Oak 18 months in a combination of new and aged French and American oak barriques Alcohol 14.5% Winemakers Joe Grilli & Tom Garrett Peak drinking Will reward 7-10 years of cellaring. Food Venison or Osso Bucco



JOSEPH

The home of As Trustee for the Grilli Family Trust wine and olive oil. ABN 54 370 990 754 ACN 008 105 904

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