# PRIMO ESTATE

## 2017 JOSEPH d'Elena Pinot Grigio

### A Savoury Pinot Grigio with Minerality and Elegance

Joe Grilli, Primo Estate's owner and winemaker, named his Pinot Grigio d'Elena as he planted the single hectare of vines in the week his daughter Elena was born in 1998. Eighteen years later Elena was working vintage herself, picking fruit from vines that have developed deep roots in the shale stone soil producing a savoury style Pinot Grigio.

#### **Tasting Note**

Bouquet: Nashi pear, apple and citrus.

#### Palate:

Natural granny smith apple acidity is balanced by more exotic fresh pear fruit flavour followed by the classic mineral finish we expect from our Clarendon vineyard. Elegant, full mouthfeel with lovely texture. Natural acidic balance and savoury mineral length make this the perfect food wine.

#### 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 an intense viticulture regime, results in a small crop of evenly ripened fruit. This truly is small batch, handcrafted Pinot Grigio at its best.

#### **Vintage Conditions**

The very long and cool growing season in 2017 lead to one of Primo Estate's latest ever vintages. Slow ripening allowed intense flavours to develop which, combined with the good natural acidity of the cooler summer, produced some excellent fruit. Eighteen year old Elena Grilli herself worked out in the vineyard helping to handpick the fruit as well as serving as a cellar hand at the winery for vintage 2017.

#### Winemaking

The fruit was hand-picked and very gently pressed before fermentation in stainless steel and early bottling to preserve the delicate fruit characters.

March 2017 **Harvest** 

**Grape Variety** 100% Pinot Grigio

**Technical Details** Alc 12%

Winemakers Joe Grilli and Tom Garrett

Regions Primo Estate Angel Gully Vineyard, Clarendon

**Peak drinking** Best enjoyed young but will drink well for several years

**Food matches** Seasonal fresh seafood: snapper, kingfish and red

emperor and sashimi are especially good matches for

d'Elena's texture and length.



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