

# PRIMO ESTATE

2017

PRIMO & CO

SHIRAZ SANGIOVESE

THE TUSCAN

*Italian made and bottled, Australian inspired. Winemaker Joe Grilli flies to Italy to work with a small grower in northeast Tuscany to produce 'The Tuscan' Shiraz Sangiovese.*

## TASTING NOTE

This medium-bodied savoury wine delivers spicy fruit characters fused with lashings of cherry.

## VINEYARD REGIONS

'The Tuscan' uses fruit from the Cortona sub-region of Southern Tuscany. Cortona has emerged as the pre-eminent Shiraz region of Italy due to the concentration and richness of the fruit being produced

## VINTAGE CONDITIONS

Spring frost and an extreme heatwave meant that yield in Tuscany was at a historic low. As a result, however, the fruit harvested was of pristine quality.

## WINEMAKING

'The Tuscan' is a blend of 82% Shiraz and 18% Sangiovese. After fermentation the wine spends 9 months in older French oak barriques and a small amount of new American oak barriques to marry varietal components and soften tannins.

**Harvest** September 2017 **Grapes** 70% Shiraz, 30% Sangiovese **Oak** 9 months in aged/new French and American barriques **Alcohol** 14% **Winemakers** Joe Grilli & Giampaolo Chiettini **Peak Drinking** Will reward 2-6 years of cellaring.

**Food** Traditional antipasti, roast quail or wild boar stew.



The home of  
**JOSEPH**  
wine and olive oil.

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Grilli Family Trust  
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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