PRIMO ESTATE

2017 PRIMO ESTATE

CABERNET SAUVIGNON SANGIOVESE ZAMBERLAN

It was winemaker Joe Grilli's father-in-law who suggested making a full-bodied red using the ripasso technique of his birthplace in Northern Italy, so this wine is named in honour of Joe's father-in-law, Rinaldo Zamberlan. Rinaldo's other suggestion, making Grappa, will just have to wait!

TASTING NOTE

Incredibly intense and complex with rich, ripe dark berry fruit with a nutmeg spice. Dark chocolate from the ripasso process is counterbalanced with notes of maraschino cherry from the Sangiovese.

VINEYARD REGIONS

The Cabernet for Zamberlan is grown in Primo Estate's two McLaren Vale Vineyards. Our dry grown Angel Gully Vineyard in the subregion of Clarendon is rocky and steep with predominantly shale stone soil. The soil and altitude ensure slow, even ripening with depth and texture. Our McMurtrie Road vineyard on the valley floor enjoys cooling maritime influences and warm days giving full fruit flavours and body.

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

To create this wine using the Italian ripasso technique, newly fermented young Sangiovese and Cabernet Sauvignon is pumped over the dried grape skins from the JOSEPH Moda for additional fermentation. The wine is then pressed and barrel aged.

Harvest February 2017 Grapes 80% Cabernet Sauvignon, 20% Sangiovese Oak 12 months in new/aged French and American barriques Alcohol 14.5% Winemakers Joe Grilli & Tom Garrett Peak drinking Drinking well now and developing over next decade.



