

PRIMO ESTATE

2018
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

Hot and dry conditions through Summer resulted in a very short, condensed vintage characterised by excellent fruit quality and a reduced yield.

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 2018 **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



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
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