

# PRIMO ESTATE

2018  
JOSEPH  
Extra Virgin Olive Oil  
COLD PRESSED

*Since 1989 Primo Estate winemaker and olive oil blender Joe Grilli has been setting the standard for Australian Extra Virgin Olive Oil. This oil is crafted using fruit pressed at low temperatures to ensure purity of flavour, freshness and balance.*

## TASTING NOTE

This intense oil combines floral and nutty aromas with a smooth and buttery palate. Notes of walnut, almond and ripe banana give way to a clean peppery finish.

## ORCHARD REGIONS

Since 1989 Joe Grilli has worked with olive growers from the Adelaide Hills to Mount Compass. For close to thirty years Joe has worked with many of the same growers and has seen groves ripen to full maturity.

## GROWING CONDITIONS

Following the very late 2017 harvest, the trees had little time to build fruit bearing wood. As a result, there was significantly less fruit available this year. The tiny crop allowed the trees to produce pristine fruit with exceptional flavour intensity.

## HARVEST

The JOSEPH Cold Pressed uses fruit picked at full ripeness during height of the season in July. The oil was given over six weeks to settle before bottling without filtration to eliminate sediment.

**Harvest** July 2018 **Varieties** Frantoio, Leccino **Bottled** August 2018 **Blenders** Tom Garrett, Matteo, Daniel and Joe Grilli  
**Best Enjoyed** Peak freshness before October 2019



'Every aspiring kitchen god or goddess must have a bottle on hand.'

- Ken Gargett



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

As Trustee for the  
Grilli Family Trust  
ABN 54 370 990 754

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