

PRIMO ESTATE

2018

JOSEPH

Extra Virgin Olive Oil

FIRST RUN

An Australian gourmet icon, the JOSEPH First Run is the freshest oil of the new season. This is the first pressing of oil from the harvest's early crop. The yield is low, but fruit characters are at their most intense.

TASTING NOTE

Vibrant olive fruit flavours blend with a clean peppery finish. This is a long and textured oil with notes of green banana and freshly cut grass.

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. The bright green olives arrived at the press showing powerful aromatics.

HARVEST

The JOSEPH First Run uses fruit picked at the beginning of the olive harvest. The fruit was pressed, blended and bottled in May. We pick the finest parcels from different groves and varieties to produce the very best extra virgin olive oil of the season.

Harvest May 2018 **Varieties** Leccino, Frantoio, Coratina and Pendolino

Bottled May 2018 **Blenders** Tom Garrett, Matteo, Daniel and Joe Grilli

Best Enjoyed peak freshness before May 2019



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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