

# PRIMO ESTATE

2018

## PRIMO ESTATE SHIRAZ SANGIOVESE IL BRICCONE

*Il Briccone means 'the rogue' and with this blend of Shiraz and Sangiovese winemaker Joe Grilli combines everything he loves about Australian wine in an unconventional Italian style blend.*

### TASTING NOTE

Vibrant red berry fruit with attractive spice notes. On the palate it is full bodied with plum, pepper and spice. The Sangiovese gives a burst of refreshing cherry fruit and a savoury finish. Spicy and elegant.

### VINEYARD REGIONS

Our Angel Gully Vineyard in the McLaren Vale sub region of Clarendon is 300 meters above sea levels making it McLaren Vale's highest vineyard. Rocky and steep with predominantly shale stone soil, the altitude ensures slow, even ripening with depth and texture. Our McMurtrie Road vineyard on the valley floor enjoys cooling sea breezes and warm days, giving full fruit flavours and spicy notes.

### 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 then manually pumped-over. Open-topped fermentation is at the heart of Primo Estate's red wine style. Joe says: 'The soul of a red wine is release where air meets the fermenting skins'.

**Harvest** March 2018 **Grapes** 85% Shiraz, 15% Sangiovese **Oak** 12 months in older oak barrels **Alcohol** 14.5% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Will reward 5-7 years of cellaring. **Food** pasta with a rich ragu sauce.



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  
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