

PRIMO ESTATE

2019
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 a hot summer, the 2019 olive harvest was characterised by a long, cool ripening period. These ideal conditions led to a pristine quality of fruit and gave ample time for olives to be picked early, at their most vibrant.

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 2019 **Varieties** Frantoio, Leccino, Coratina
Bottled August 2019 **Blenders** Tom Garrett, Matteo, Daniel and Joe Grilli **Best Enjoyed** Peak freshness before October 2020



'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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