

PRIMO ESTATE

2019
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 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. 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 June. We pick the finest parcels from different groves and varieties to produce the very best extra virgin olive oil of the season.

Harvest June 2019 **Varieties** Leccino, Frantoio, Coratina

Bottled June 2019 **Blenders** Tom Garrett, Matteo, Daniel and Joe Grilli

Best Enjoyed peak freshness before June 2020



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