

PRIMO ESTATE

2019

PRIMO ESTATE SHIRAZ SANGIOVESE IL BRICCONE

We have teamed rich, juicy Shiraz with the savoury Sangiovese grape in this 'rogue' blend. The result is a full-bodied winter red brimming with plum, pepper and spice.

TASTING NOTE

Vibrant red berry fruit with attractive spice notes. The palate is full bodied with plum and pepper. 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 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 2019 **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
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