

PRIMO ESTATE

2019 PRIMO ESTATE LA BIONDINA

La Biondina (the young blonde) is a modern Australian classic. Each season she returns, eternally young, flaunting her fair colour and lively personality.

TASTING NOTE

The nose has fresh passionfruit, pineapple, guava and citrus notes. The palate has mouth-watering acidity balanced with 'fruit salad' exuberance. Bursting with juicy passionfruit, mango and citrus flavours; La Biondina brings the taste of summer all year round.

VINEYARD REGIONS

We have blended a bunch of Northern Italian grape varieties, Arneis and Gruner Veltliner amongst them, from fruit grown in and around the hills of McLaren Vale and Adelaide to create a wine which bursts with La Biondina's signature tropical and citrus flavours and refreshing mouth feel.

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

A long cool fermentation in stainless steel to preserve delicate fruit flavours, followed by early bottling to capture the freshness.

Harvest February 2019 **Alcohol** 12% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Enjoy these fresh flavours within 12 months of release. **Food** Our 'young blonde' can make friends with a wide variety of dishes, especially seafood, and spicy Asian flavours. Try pairing with salt and pepper squid, **Pronunciation** 'La bee-on-dee-nah'



The home of
JOSEPH
wine and olive oil.

As Trustee for the
Grilli Family Trust
ABN 54 370 990 754

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