

PRIMO ESTATE

2019 PRIMO ESTATE NERO D'AVOLA

McLaren Vale's warm maritime climate is ideally suited to the rich, spicy Nero d'Avola grape. This limited release is made using traditional open fermenters, and is matured in seasoned oak barrels.

TASTING NOTE

Ripe black plum and black cherry notes, combined with spice liquorice and pepper on the nose. The palate is rich and warm with dark cherry, lots of spice, violet and liquorice.

VINEYARD REGIONS

The warm Mediterranean climate of McLaren Vale is similar to that of Sicily where the heat loving Nero d'Avola grape originates.

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 into traditional open-topped fermenters with manual pump-over. Open-topped fermentation is at the heart of Primo Estate's red wine style. Aged for nine months in seasoned oak barrels.

Harvest April 2019 **Grapes** 100% Nero d'Avola **Oak** 9 months in aged French barriques **Alcohol** 14.5% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Will reward 3-5 years of cellaring.
Food Grilled lamb



The home of
JOSEPH
wine and olive oil.

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

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