

PRIMO ESTATE

2019

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CABERNET SAUVIGNON SANGIOVESE ZAMBERLAN

It was winemaker Joe Grilli's father-in-law, Rinaldo Zamberlan, who suggested making a unique, complex red using the Northern Italian 'Ripasso' technique. Rinaldo's other suggestion, making Grappa, will have to wait!

TASTING NOTE

Incredibly intense and complex with rich, ripe dark berry fruit and a nutmeg spice. Dark chocolate from the Ripasso process is counterbalanced with a burst of maraschino cherry from the Sangiovese.

VINEYARD REGIONS

Our McMurtrie Road vineyard on the Vale floor enjoys cooling maritime influences and warm days giving full fruit flavours and body.

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

To create this wine using the Italian Ripasso technique, newly fermented young Sangiovese and Cabernet Sauvignon is pumped over the dried grape skins from the JOSEPH Moda for additional fermentation. The wine is then pressed and barrel aged.

Harvest February 2019 **Grapes** 80% Cabernet Sauvignon, 20% Sangiovese **Oak** 12 months in new/aged French and American barriques **Alcohol** 14.5% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Drinking well now and developing over next decade.



The home of
JOSEPH
wine and olive oil.

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