

PRIMO ESTATE

2020 JOSEPH NEBBIOLO

Joe Grilli, Primo Estate's owner and winemaker, planted a single hectare of dry-grown Nebbiolo in his Clarendon vineyard in 1998, resulting in a distinctly McLaren Vale interpretation of this beguiling Italian variety.

TASTING NOTE

The wines are becoming more intense each vintage as the vines age. Expansive fragrance of Turkish Delight and roses overlaid with more delicate notes of spice and violet. Turkish delight is the dominant note on the palate with a long, dry finish.

VINEYARD REGIONS

The cool McLaren Vale sub region of Clarendon is rocky and steep with predominantly shale stone soil. The site rises sharply to 300 meters above sea level. The soil and altitude, combined with our labour-intensive viticultural regime, results in a small crop of evenly ripened fruit, just one tonne per acre.

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

Crushed directly into traditional open-topped fermenters with manual pump over. Open-topped fermentation is at the heart of the JOSEPH red wine style, Joe Grilli says 'The soul of a red wine is released where air meets the fermenting skins'. Just six barriques were made, one of them a new French oak barrel from the 'Gamba' cooperage in Asti, Piedmont.

Harvest Handpicked in April 2020 **Grapes** Nebbiolo **Oak** 18 months in a combination of new and aged French oak barriques **Alcohol** 13.0% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Will reward 5-10 years of cellaring. **Food** Truffles or slow cooked ox-tail on polenta.



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