

PRIMO ESTATE

2020
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SHIRAZ
SHALE STONE

This is rich, smooth Shiraz at its best. Fruit from McLaren Vale vineyards with shale stone rock give this Shiraz its perfume and savoury texture.

TASTING NOTE

The bouquet delivers red berry fruit with classic McLaren Vale spiciness. On the palate, rich plum fruit and spice balances good acid and tannins with a touch of minerality. Delicious length and wonderful fruit softness.

VINEYARD REGIONS

Fruit from McLaren Vale's cooler, rocky subregions give the wine elegance and structure. Fruit from our vineyard on the valley floor gives rich, brooding red berry character and soft tannins.

VINTAGE CONDITIONS

A dry, warm growing season meant early flowering and an early start to harvest. Good rainfall in early January provided welcome relief then the warm and dry conditions continued through February resulting in a short, condensed vintage with some of the best quality fruit we have seen in years.

WINEMAKING

The fruit was crushed directly into traditional open-topped fermenters then manually pumped-over. The open-topped concrete fermenters are at the heart of the Primo Estate wine style. Joe Grilli, owner and winemaker says: 'The soul of a red wine is released where air meets the fermenting skins'.

Harvest February 2020 **Grapes** Shiraz **Oak** 15 months in 40% new French and American oak **Alcohol** 14.5% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Delicious drinking now or cellar for around 5 - 8 years **Food** Char grilled beef or lamb dishes complement the underlying power of the Shale Stone Shiraz.



The home of
JOSEPH
wine and olive oil.

As Trustee for the
Grilli Family Trust
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