

PRIMO ESTATE

2020

JOSEPH PINOT GRIGIO d'ELENA

Joe Grilli, Primo Estate's owner and winemaker, named his Pinot Grigio d'Elena as he planted the single hectare of vines in the week his daughter Elena was born in 1998. Eighteen years later Elena was working vintage herself, picking fruit from vines that have developed deep roots in the shale stone soil producing a savoury style Pinot Grigio.

TASTING NOTE

Intense bouquet of Nashi pear, apple and citrus. On the palate, natural granny smith apple acidity is balanced by more exotic fresh pear fruit flavour followed by the classic mineral finish we expect from the Clarendon vineyard. Elegant, full mouthfeel with lovely texture. Natural acidic balance and savoury mineral length make this the perfect food wine.

VINEYARD REGIONS

The vineyard in the McLaren Vale subregion of Clarendon is rocky and steep with predominately shale stone soil. The site rises sharply to 300 metres above sea level. The soil and altitude, combined with an intense viticulture regime, results in a small crop of evenly ripened fruit. This truly is small batch, handcrafted Pinot Grigio at its best.

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 hand-picked and very gently pressed before fermentation in stainless steel and early bottling to preserve the delicate fruit characters.

Harvest March 2020 **Grapes** 100% Pinot Grigio **Alcohol** 12.5%
Winemakers Joe Grilli & Tom Garrett **Peak drinking** Best enjoyed young but will drink well for several years
Food Seasonal fresh seafood: snapper, kingfish and red emperor and sashimi are especially good matches for d'Elena's texture and length.



The home of
JOSEPH
wine and olive oil.

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

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