

PRIMO ESTATE

2022 JOSEPH NEBBIOLO

Joe Grilli, Primo Estate's owner and winemaker, uses precious Nebbiolo fruit from the Adelaide Hills, resulting in a distinctly South Australian interpretation of this beguiling Italian variety.

TASTING NOTE

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 climate and high altitude of the Adelaide Hills region provides ideal conditions for producing a wine with the characteristic high acidity and tannins of Nebbiolo. The soil and altitude, combined with our labour-intensive viticultural regime, results in a small crop of evenly ripened fruit.

VINTAGE CONDITIONS

This has been the kind of year that winemakers dream of. Ample rain in the 2021 Winter produced a healthy canopy in the vines. The cool, dry picking season gave us a harvest with bountiful yield and exceptional quality.

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 2022 **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