PRIMO ESTATE

2023 JOSEPH SHIRAZ ANGEL GULLY

Angel Gully sits in Clarendon, in the hills overlooking McLaren Vale.

We use the prized Shiraz grapes from this region to create our flagship Shiraz wine.

TASTING NOTE

This is a multi-layered wine which shows the best of McLaren Vale Shiraz. Intense bouquet of complex dark red fruits, herbs and spice. It has been made to be delicious on release but will age for a long time in the cellar.

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 results in a small crop of evenly ripened fruit, from a single block of Shiraz enjoying a perfect aspect.

VINTAGE CONDITIONS

The 2023 harvest was remarkably late due to a cooler season preceded by strong rainfall.

Yields were lower than previous years, but the extended ripening period gave great fruit quality.

WINEMAKING

The fruit was 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'.

Harvest April 2023 Grapes Shiraz, dry-grown and hand picked Oak 18 months in a combination of new and aged French and American oak barriques Alcohol 14 % Winemakers Joe Grilli & Tom Garrett **Peak drinking** Will reward 7-10 years of cellaring. Food Venison or Osso Bucco



