

PRIMO ESTATE

2023 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

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

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 2023 **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

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