

PRIMO ESTATE

2023

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MONTEPULCIANO

Our first-ever Montepulciano release - a bold, expressive red inspired by the traditional Rosso Conero style of Italy's Le Marche region, where my grandfather Primo was born.

A small parcel of fruit in McLaren Vale gave us just what we needed: balance, natural freshness, and the chance to create something special.

Matteo Grilli, Owner & Winemaker

TASTING NOTE

Bright aromas of plum, wild cherry and violet, with a hint of dried herbs and spice.

The palate is medium-bodied and savoury, showing layers of black cherry, rosemary and cracked pepper, with fine tannins and a mouth-watering finish.

VINEYARD REGIONS

Sourced from a small McLaren Vale block with open exposure and cooling sea breezes - ideal for balancing Montepulciano's generous ripeness with natural acidity.

These are perfect conditions for this central-Italian grape.

VINTAGE CONDITIONS

A cool start to the growing season allowed for slow flavour development. Warm, dry weather arrived in March, ripening the fruit evenly. Harvested late March at full flavour with low yields and beautiful colour intensity.

WINEMAKING

Hand-picked fruit was gently crushed into open fermenters. After a slow, traditional fermentation with gentle pump-overs, the wine was aged in seasoned oak for 18 months to preserve fruit purity and varietal expression.

Alcohol 13.5% Winemakers Matteo Grilli & Tom Garrett **Peak drinking** Enjoy now or cellar for 4–5 years **Food** A natural companion to grilled lamb, roast vegetables, pizza or simple pasta with olive oil and Parmigiano.



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
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