

PRIMO ESTATE

2023

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NERO D'AVOLA

McLaren Vale's warm maritime climate is perfect for the rich, spicy Nero d'Avola grape. We use traditional open fermenters and seasoned oak barrels to make this tiny batch of wine.

TASTING NOTE

Dark plum and black cherry notes combined with spice liquorice and pepper on the nose. A balanced and elegant palate with dark cherry, lots of spice, violet and liquorice.

VINEYARD REGIONS

Nero d'Avola is native to the warm Mediterranean climate of Southern Italy. McLaren Vale's sunshine and sea breezes make it perfect for this dark grape.

VINTAGE CONDITIONS

The 2023 harvest was remarkably late due to a cooler, wetter season.

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

WINEMAKING

We crushed the fruit into traditional open-topped fermenters with manual pump-over. Open-topped fermentation is at the heart of Primo Estate's red wine style. Aged for nine months in seasoned oak barrels.

Harvest April 2023 **Grapes** 100% Nero d'Avola **Oak** 9 months in aged French barriques **Alcohol** 14.0% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Will reward 3-5 years of cellaring. **Food** Salami & Fennel Pasta



The home of
JOSEPH
wine and olive oil.

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

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