

PRIMO ESTATE

2024

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SHIRAZ SANGIOVESE

IL BRICCONONE

We have teamed rich, juicy Shiraz with the savoury Sangiovese grape in this 'rogue' blend. The result is a full-bodied winter red brimming with plum, pepper and spice.

TASTING NOTE

Vibrant red berry fruit with attractive spice notes. The palate is full bodied with plum and pepper. The Sangiovese gives a burst of refreshing cherry fruit and a savoury finish. Spicy and elegant.

VINEYARD REGIONS

Our McLaren Vale vineyards on the valley floor enjoy cooling sea breezes and warm days, giving full fruit flavours and spicy notes.

VINTAGE CONDITIONS

A mild winter and dry spring set up small, concentrated Shiraz berries.

Warm, sunny days through late summer delivered rich, ripe flavours and silky tannins, with lifted spice and depth that reflect a standout McLaren Vale vintage.

WINEMAKING

The fruit was crushed directly into traditional open-topped fermenters then manually pumped-over. Open-topped fermentation is at the heart of Primo Estate's red wine style. Joe says: 'The soul of a red wine is release where air meets the fermenting skins'.

Harvest March 2024 **Grapes** 85% Shiraz, 15% Sangiovese **Oak** 12 months in older oak barrels **Alcohol** 14% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Will reward 5-7 years of cellaring. **Food** pasta with a rich ragu sauce.



The home of
JOSEPH
wine and olive oil.

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

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