

PRIMO ESTATE

2024

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CABERNET SAUVIGNON SANGIOVESE ZAMBERLAN

It was winemaker Joe Grilli's father-in-law, Rinaldo Zamberlan, who suggested making a unique, complex red using the Northern Italian 'Ripasso' technique. Rinaldo's other suggestion, making Grappa, will have to wait!

TASTING NOTE

Incredibly intense and complex with rich, ripe dark berry fruit and a nutmeg spice. Dark chocolate from the Ripasso process is counterbalanced with a burst of maraschino cherry from the Sangiovese.

VINEYARD REGIONS

Our McMurtrie Road vineyard on the Vale floor enjoys cooling maritime influences and warm days giving full fruit flavours and body.

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

To create this wine using the Italian Ripasso technique, newly fermented young Sangiovese and Cabernet Sauvignon is pumped over the dried grape skins from the JOSEPH Moda for additional fermentation. The wine is then pressed and barrel aged.

Harvest March 2024 **Grapes** 80% Cabernet Sauvignon, 20% Sangiovese **Oak** 12 months in new/aged French and American barriques **Alcohol** 13.5% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Drinking well now and developing over next decade.



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JOSEPH
wine and olive oil.

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T/A Primo Estate Wines
Joe Grilli Wines P/L
ACN 008 105 904

PO Box 770 McLaren Vale
McMurtrie Road
McLaren Vale
South Australia 5171

P 08 8323 6800
F 08 8323 6888
info@primoestate.com.au
www.primoestate.com.au