

PRIMO ESTATE

2024 PRIMO ESTATE SANGIOVESE

We love Sangiovese because of how well it pairs with rustic Italian cooking.

In great vintages, we take a small parcel of McLaren Vale fruit to make this limited release.

TASTING NOTE

Intense fragrance of black cherry, roast tomato, and dried oregano.

On the palate, it opens to give dark fruits and spice. Lots of plum, pepper, and clove.

Medium-bodied with the kind of tannin that makes you want to keep eating.

VINEYARD REGIONS

Our vineyard on McLaren Vale's valley floor gets abundant sunshine and sea breezes.

These are perfect conditions for this central-Italian grape.

VINTAGE CONDITIONS

The weather remained cool until the end of March, when days warmed quickly.

Low yields and a dry start to the year accelerated ripening. Harvest was completed in perfect autumn weather by late March. Yields were low, but the fruit quality was stunning.

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.

Alcohol 14.0% Winemakers Joe Grilli & Tom Garrett Peak drinking Delicious drinking now or cellar for around 4 years **Food**
The 2024 Sangiovese is made to be paired with rustic Italian dishes, like hearty pastas and cured meats.



The home of
JOSEPH
wine and olive oil.

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

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