

# PRIMO ESTATE

2024

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SHIRAZ

SHALE STONE

*This is rich, smooth Shiraz at its best. Fruit from McLaren Vale vineyards with shale stone rock give this Shiraz its perfume and savoury texture.*

## TASTING NOTE

The bouquet delivers red berry fruit with classic McLaren Vale spiciness. On the palate, rich plum fruit and spice balances good acid and tannins with a touch of minerality. Delicious length and wonderful fruit softness.

## VINEYARD REGIONS

Fruit from McLaren Vale's cooler, rocky subregions give the wine elegance and structure. Fruit from our vineyard on the valley floor gives rich, brooding red berry character and soft tannins.

## 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. The open-topped concrete fermenters are at the heart of the Primo Estate wine style. Joe Grilli, owner and winemaker says: 'The soul of a red wine is released where air meets the fermenting skins'.

**Harvest** March 2024 **Grapes** Shiraz **Oak** 15 months in 40% new French and American oak **Alcohol** 14.5% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Delicious drinking now or cellar for around 5 - 8 years **Food** Char grilled beef or lamb dishes complement the underlying power of the Shale Stone Shiraz.



The home of  
**JOSEPH**  
wine and olive oil.

As Trustee for the  
Grilli Family Trust  
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