

PRIMO ESTATE

2024

PRIMO & CO

SHIRAZ SANGIOVESE

THE TUSCAN

Italian made and bottled, Australian inspired. Winemaker Joe Grilli flies to Italy to work with a small grower in Southeast Tuscany to produce 'The Tuscan' Shiraz Sangiovese.

TASTING NOTE

This medium-bodied savoury wine delivers spicy fruit characters fused with lashings of cherry.

VINEYARD REGIONS

'The Tuscan' uses fruit from the Cortona sub-region of Southern Tuscany. Cortona has emerged as the pre-eminent Shiraz region of Italy due to the concentration and richness of the fruit being produced

VINTAGE CONDITIONS

The 2024 vintage in Tuscany benefited from a wet spring that replenished soil moisture followed by a warm, dry summer that minimized disease pressure and enabled steady ripening. Overall yields were strong, and the quality is being widely anticipated as very good.

The resulting wines are expected to combine ripe fruit and freshness, with good balance and structure, and solid aging potential

WINEMAKING

'The Tuscan' is a blend of 82% Shiraz and 18% Sangiovese. After fermentation the wine spends 9 months in older French oak barriques and a small amount of new American oak barriques to marry varietal components and soften tannins.

Harvest September 2024 **Grapes** 82% Shiraz, 18% Sangiovese **Oak** 9 months in aged/new French and American barriques **Alcohol** 14% **Winemakers** Joe Grilli & Giampaolo Chiettini **Peak Drinking** Will reward 2-6 years of cellaring.
Food Traditional antipasti, roast quail or wild boar stew.



The home of
JOSEPH
wine and olive oil.

As Trustee for the
Grilli Family Trust
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