

# PRIMO ESTATE

2025

JOSEPH

Extra Virgin Olive Oil

COLD PRESSED

*Since 1989 Primo Estate winemaker and olive oil blender Joe Grilli has been setting the standard for Australian Extra Virgin Olive Oil. This oil is crafted using fruit pressed at low temperatures to ensure purity of flavour, freshness, and balance.*

## TASTING NOTE

This intense oil combines floral and nutty aromas with a soft, smooth palate. Notes of walnut, almond and ripe banana give way to a clean peppery finish.

## ORCHARD REGIONS

Since 1989 Joe Grilli has worked with olive growers from the Adelaide Hills to Mount Compass. For close to thirty years Joe has worked with many of the same growers and has seen groves ripen to full maturity.

## GROWING 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 June.

## HARVEST

The JOSEPH Cold Pressed uses fruit picked at full ripeness during height of the season in July. The oil was given over six weeks to settle before bottling without filtration to eliminate sediment.

**Harvest** July 2025 **Varieties** Frantoio, Coratina & Leccino

**Bottled** August 2025 **Blenders** Joe Grilli, Matteo Grilli, Tom Garrett **Best Enjoyed** Peak freshness before August 2026



*“JOSEPH Extra Virgin Olive Oil consistently delivers purity of flavour, texture and balance.”*

- Neil Perry



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

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

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