

PRIMO ESTATE

2025

JOSEPH

Extra Virgin Olive Oil

FIRST RUN

Once a year, for a limited time, we invite you to experience the freshest, most vibrant Extra Virgin Olive Oil that South Australia has to offer.

TASTING NOTE

Intense olive fruit flavours blend with a clean peppery finish.

This is a textured oil with fragrant notes of green banana, zesty citrus fruits and freshly cut grass.

ORCHARD REGIONS

In 1989, Joe Grilli began crafting olive oil using fruit from the Adelaide Hills and Mount Compass. For nearly forty years, the Grilli family 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.

Yields were lower than previous years, but the fruit arrived at the press in stunning condition.

HARVEST

The JOSEPH First Run uses fruit picked at the beginning of the olive harvest. The fruit was pressed, blended and bottled in early July. We pick the finest parcels from different groves and varieties to produce the best extra virgin olive oil of the season.

Harvest June 2025 **Varieties** Frantoio, Coratina, Signore

Bottled July 2025 **Blenders** Matteo Grilli, Tom Garrett **Best**

Enjoyed peak freshness before July 2026



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
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