

PRIMO ESTATE

2025

PRIMO ESTATE LA BIONDINA

Our 'young blonde' bursts with juicy passionfruit, guava, and citrus flavours. The taste of Summer all year round!

TASTING NOTE

The nose has fresh passionfruit, pineapple, and guava notes.

Its crisp citrus finish balances 'fruit salad' exuberance.

VINEYARD REGIONS

We use a unique blend of Italian white grapes from McLaren Vale and the Adelaide Hills. The dominant variety is Vermentino.

This signature style delivers La Biondina's classic tropical flavours and refreshing finish.

VINTAGE CONDITIONS

The season began with a dry spring, followed by cool nights and warm late-summer days.

Low yields and the dry start hastened ripening, with harvest completed under ideal autumn skies by early March.

Though yields were down on previous years, the handpicked fruit arrived at the winery in exceptional condition.

WINEMAKING

We use a long, cool fermentation in stainless steel to preserve delicate fruit flavours. We bottle early to capture the vibrancy of this young style.

Harvest March 2025 **Alcohol** 12% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Enjoy these fresh flavours within 12 months of release. **Food** We make La Biondina to pair with simple seafood and spicy dishes like Salt & Pepper Garfish. **Pronunciation** 'La bee-on-dee-nah'



The home of
JOSEPH
wine and olive oil.

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