

# PRIMO ESTATE

2025

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PECORINO

*This ancient Italian grape hails from Le Marche – birthplace of Primo, our founder.*

*We've made this wine using South Australia's first ever planting of Pecorino.*

## TASTING NOTE

This is a mouth-watering white wine with a delicate fragrance of stone fruit, lemon blossom and almond.

The perfect match for your favourite Summer dishes.

## VINEYARD REGIONS

Pecorino is well suited to the cool climate of the Adelaide Hills in South Australia.

## 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 fruit arrived at the winery in exceptional condition.

## WINEMAKING

We pick fruit at night to ensure freshness of flavour. We crush in the early hours of the morning.

The wine undergoes cool fermentation in stainless steel to preserve delicate fruit flavours. We bottle early to capture the vibrancy of this young style.

**Harvest** April 2025 **Alcohol** 12% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Best enjoyed young but will drink well for several years. **Food** We love pairing Pecorino with seafood risotto and 'fritto misto' – a classic Italian seafood fry.



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

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

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