

# PRIMO ESTATE

2025

## JOSEPH PINOT GRIGIO d'ELENA

*Joe Grilli, our winemaker, named his Pinot Grigio "d'Elena".  
He planted a single hectare of vines in the week his daughter  
Elena was born, back in 1998.*

*Elena now works harvest, picking fruit from vines that have  
developed deep roots in the soil.*

### TASTING NOTE

Intense fragrance of Nashi pear, apple and citrus fruit. Exotic  
pear fruit flavour balances green apple acidity on the palate.

Elegant, full mouthfeel and a classic mineral finish. Natural  
acidic balance and savoury mineral length make this the  
perfect food wine.

### 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 pick cool climate Adelaide Hills 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

**6 Grapes** 100% Pinot Grigio **Alcohol** 12.5% **Winemakers** Joe  
Grilli & Tom Garrett **Peak drinking** Best enjoyed young but will  
drink well for several years.

**Food** Seasonal fresh seafood: snapper, kingfish and sashimi  
are especially good matches for d'Elena's texture and length.



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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