

# PRIMO ESTATE

## JOSEPH The Fronti

The seventh bottling of a unique Australian blend

Joe Grilli, Primo Estate's owner and winemaker, creates The Fronti from a base of his 1981 Frontignac. Joe adds further layers of complexity to the wine as it ages by blending in specially selected parcels of very old fortified wines from across the great regions of Australia. The Fronti is Joe's tribute to a classic Australian wine style, this is only the seventh bottling of this rare wine in nearly 35 years.

### Joe Grilli's Tasting Note

Bouquet: Intense, concentrated aromas of coffee, raisin, toffee, Christmas pudding and mixed peel.

Palate: The sweetness is balanced by a refreshing acidity, unbelievably complex layers of luscious flavour: coffee grind, fruit cake, dried fruits and mixed peel. The rich flavours linger in a finish that just goes on and on.

### Winemaking

The base wine for this fortified Frontignan came from our Virginia Vineyard during the 1981 vintage. Unfortunately we followed fashion and pulled our Frontignan vines in 1986, before we discovered how spectacularly well the wine was aging. Joe loves to blend so he has enriched the base wine with parcels of very old fortified sweet whites, some of them decades old, from Rutherglen, the Barossa Valley and McLaren Vale. Combined with our 1981 Frontignan, these museum releases add layers of complexity and age to the wine.

The blended base has been aging in small oak barrels in the warm ambience of our vineyard shed since 1981, gaining intensity of flavour and developing outstanding length. The Fronti's unfiltered extending aging causes a harmless sediment to develop, proof of three decades of maturation.

It is impossible to calculate the average age of this unique blend but it is certainly greater than 30 years.

**Technical Details** 19.5 Alc %

**Winemakers** Joe Grilli and Daniel Zuzolo

**Region** A blend of grape varieties and styles from across Australia's premier fortified wine regions.

**Food matches** Our family enjoy the Fronti with good coffee, almond biscotti and roasted chestnuts.

The Fronti also pairs well with the Italian Christmas favourite, Panettone.



**'With The Fronti we are aiming for a more European style with great intensity of flavour and a drier finish.'**

Joe Grilli, Winemaker



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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