

PRIMO ESTATE

NV

JOSEPH

The Fronti

Joe Grilli, Primo Estate's owner and winemaker, creates The Fronti from a base of his 1981 Frontignan. 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.

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.

Enjoy the Fronti with good coffee, almond biscotti and roasted chestnuts!

Alcohol – 19.5%



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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