

PRIMO ESTATE

2023

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SHIRAZ

SHALE STONE

This is rich, smooth Shiraz at its best. Fruit from McLaren Vale vineyards with shale stone rock give this Shiraz its perfume and savoury texture.

TASTING NOTE

The bouquet delivers red berry fruit with classic McLaren Vale spiciness. On the palate, rich plum fruit and spice balances good acid and tannins with a touch of minerality. Delicious length and wonderful fruit softness.

VINEYARD REGIONS

Fruit from McLaren Vale's cooler, rocky subregions give the wine elegance and structure. Fruit from our vineyard on the valley floor gives rich, brooding red berry character and soft tannins.

VINTAGE CONDITIONS

This has been the kind of year that winemakers dream of. Ample rain in the 2022 Winter produced a healthy canopy in the vines. The cool, dry picking season gave us a harvest with bountiful yield and exceptional quality.

WINEMAKING

The fruit was crushed directly into traditional open-topped fermenters then manually pumped-over. The open-topped concrete fermenters are at the heart of the Primo Estate wine style. Joe Grilli, owner and winemaker says: 'The soul of a red wine is released where air meets the fermenting skins'.

Harvest March 2023 **Grapes** Shiraz **Oak** 15 months in 40% new French and American oak **Alcohol** 14.5% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Delicious drinking now or cellar for around 5 - 8 years **Food** Char grilled beef or lamb dishes complement the underlying power of the Shale Stone Shiraz.



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
Joe Grilli Wines P/L
ACN 008 105 904

PO Box 770 McLaren Vale
McMurtrie Road
McLaren Vale
South Australia 5171

P 08 8323 6800
F 08 8323 6888
info@primoestate.com.au
www.primoestate.com.au