

PRIMO ESTATE

2024
JOSEPH
Extra Virgin Olive Oil
COLD PRESSED

Since 1989 Primo Estate winemaker and olive oil blender Joe Grilli has been setting the standard for Australian Extra Virgin Olive Oil. This oil is crafted using fruit pressed at low temperatures to ensure purity of flavour, freshness, and balance.

TASTING NOTE

This intense oil combines floral and nutty aromas with a soft, smooth palate. Notes of walnut, almond and ripe banana give way to a clean peppery finish.

ORCHARD REGIONS

Since 1989 Joe Grilli has worked with olive growers from the Adelaide Hills to Mount Compass. For close to thirty years Joe has worked with many of the same growers and has seen groves ripen to full maturity.

GROWING CONDITIONS

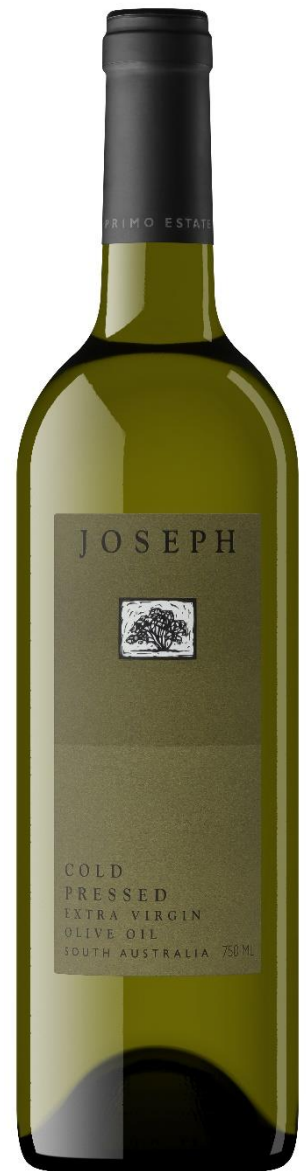
The 2024 harvest was remarkably late due to a cooler, wetter season.

This lengthy ripening period led to great quality of fruit and gave ample time for olives to be picked at their most vibrant.

HARVEST

The JOSEPH Cold Pressed uses fruit picked at full ripeness during height of the season in July. The oil was given over six weeks to settle before bottling without filtration to eliminate sediment.

Harvest July 2024 **Varieties** Frantoio, Coratina & Leccino
Bottled August 2024 **Blenders** Joe Grilli, Matteo Grilli, Tom Garrett
Best Enjoyed Peak freshness before August 2025



“JOSEPH Extra Virgin Olive Oil consistently delivers purity of flavour, texture and balance.”

- Neil Perry



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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