

# PRIMO ESTATE

2024

## PRIMO ESTATE LA BIONDINA

*Our 'young blonde' bursts with juicy passionfruit, guava, and citrus flavours. The taste of Summer all year round!*

### TASTING NOTE

The nose has fresh passionfruit, pineapple, and guava notes.

Its crisp citrus finish balances 'fruit salad' exuberance.

### VINEYARD REGIONS

We use a unique blend of Italian white grapes from McLaren Vale and the Adelaide Hills. The dominant variety is Vermentino.

This signature style delivers La Biondina's classic tropical flavours and refreshing finish.

### VINTAGE CONDITIONS

The weather remained cool until the end of March, when days warmed quickly.

Low yields and a dry start to the year accelerated ripening. Harvest was completed in perfect autumn weather by late March.

Yields were lower than previous years, but the handpicked fruit arrived at the winery in stunning condition.

### WINEMAKING

We use a long, cool fermentation in stainless steel to preserve delicate fruit flavours. We bottle early to capture the vibrancy of this young style.

**Harvest** March 2024 **Alcohol** 12% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Enjoy these fresh flavours within 12 months of release. **Food** We make La Biondina to pair with simple seafood and spicy dishes like Salt & Pepper Garfish. **Pronunciation** 'La bee-on-dee-nah'



The home of  
**JOSEPH**  
wine and olive oil.

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