

PRIMO ESTATE

2024 PRIMO ESTATE PECORINO

This ancient Italian grape hails from Le Marche – birthplace of Primo, our founder.

We've made this wine using South Australia's first ever planting of Pecorino.

TASTING NOTE

This is a mouth-watering white wine with a delicate fragrance of stone fruit, lemon blossom and almond.

The perfect match for your favourite Summer dishes.

VINEYARD REGIONS

Pecorino is well suited to the cool climate of the Adelaide Hills in South Australia.

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 pick fruit at night to ensure freshness of flavour. We crush in the early hours of the morning.

The wine undergoes cool fermentation in stainless steel to preserve delicate fruit flavours. We bottle early to capture the vibrancy of this young style.

Harvest April 2024 **Alcohol** 12% **Winemakers** Joe Grilli & Tom Garrett **Peak drinking** Best enjoyed young but will drink well for several years. **Food** We love pairing Pecorino with seafood risotto and 'fritto misto' – a classic Italian seafood fry.



The home of
JOSEPH
wine and olive oil.

As Trustee for the
Grilli Family Trust
ABN 54 370 990 754

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