Dorchester | ON THE BEACH

PRIMO ESTATE

Wine & Beer List

AUD $ Prices

Sparkling Wine

Primo Secco NV Sparkling   **$30.00**
Bouquet: The nose has delicate stone fruit aromas with a hint of lemon blossom.
Palate: Fine, refreshing fruit flavours marry well with delicate bubbles and crisp acidity. Mouth-watering and moreish with a crisp, savory

White Wine

La Biondina Colombard   **$25.00**
Bouquet: Light, fresh passionfruit and citrus notes.
Palate: The mouth-wateringly lively, exuberantly fruity palate with juicy passionfruit, melon and citrus flavours is the taste of summer all year round. Delicate texture and a soft mouth feel.

d ' Elena Pinot Grigio   **$45.00**
Bouquet: Light and fresh notes of pear and citrus fruit with hints of minerality. The exuberant aromatics present when young will fade to more delicate notes after a few months in bottle.
Palate: Fresh citrus fruit acidity and light pear fruit. Elegant, full mouthfeel with lovely texture. Natural acidic balance and savoury mineral length make this the perfect food wine

Red Wine

Virginia Vineyard Shiraz Cabernet Merlot   **$20.00**
This deep and rich fruity red wine is named after our original family vineyard planted at Virginia, just north of Adelaide in South Australia. Fruit for this wine is sourced from Primo Estate's Virginia and McLaren Vale vineyards plus selected local growers.
"…a generous, warm-hearted red wine with a long, velvety finish."

Il Briccone Shiraz Sangiovese   **$35.00**
Bouquet: Vibrant red berry fruit with attractive spice notes.
Palate: a full bodied red with plum, pepper and spice characters. The Sangiovese gives a burst of refreshing cherry fruit and a savoury finish. Spicy and elegant.

Moda Cabernet Sauvignon Merlot   **$120.00**
Intense bouquet of concentrated blackcurrant fruit intermingled with characteristic raisin and cigar box notes. Mouth filling palate of rich, lush blackcurrant wrapped in fine dark chocolate. The palate goes on and on, to a gentle finish with lingering cedar oak.

Corona Beer (Ice Cold 6 pack)   **$20.00**
Pure Blond (Ice Cold 6 pack), low carb   **$20.00**

Primo Estate's Story

The Primo Estate story is an Australian journey with an Italian twist. The current range of Primo and JOSEPH wines and extra virgin olive oils is a reflection of this rich heritage.

Robert Parker writes "I enjoy Primo Estate's offerings as they are innovative, singular, flavourful, complex wines. These creatively made efforts must be admired for their individuality as much as their bold flavours and personality"

The story begins in 1953 when Primo Grilli arrived in Australia from the Le Marche region of Italy with a vision of growing grapes in this sun soaked new land. Primo planted the family's first vineyard in 1973, just north of Adelaide around a small township called Virginia.

Primo's eldest son, Joseph, studied Oenology at South Australia's legendary Roseworthy College. Joe graduated Dux of his class in 1979 and his early experiments in double pruning, Amarone and botrytis infection in the 1980s helped to make Primo Estate one of the world's truly unique winemaking operations. The culmination of Joe's passion for winemaking is the JOSEPH range, which combines modern Australian know how with Joe's Italian winemaking heritage. As Joe says, "To introduce some rustic qualities from the old world and blend them with Australia's hi-tech skills; you can end up with some fabulous stuff, wines that are better than either of the extremes."

Since the 80s, Primo Estate has grown with the planting of new vineyards in Clarendon and McLaren Vale. In 2006 Primo Estate opened a stunning new McLaren Vale cellar door and tasting room, combining ultra-modern design with Italian style, just like their wines and olive oils.

Joe has the final word, "I remain swept up by the romance of it all. More than anything else Primo Estate celebrates la dolce vita, Australian style!"