

# CORIOLE PRESS

SUMMER 2018



Greetings,

It's spring. Vines all burst on time in early September but have made a slow start to the growing season. It has been cold enough on one night for frost to ruin the crop on several acres at Coriole. What is going on? This is McLaren Vale! Surely we don't need to start investing in big fans to prevent frost damage?

There are a host of new releases to explore- White wines, Shiraz and several varieties from our New Australian Collection. Peter Lloyd brings us up to date with all things organic at Coriole. We are planning our activities to mark our 50th anniversary next year. We would love to hear your Coriole stories and wine experiences so we can publish excerpts throughout the year. You may even have photographs. As a thank you for sharing your stories we will send a selection of 6 Coriole wines to those contributors who we publish.

I hope you enjoy the offerings, *Mark Lloyd.*



## Lloyd Reserve Shiraz et al

### 2015 Lloyd Reserve Shiraz

James Halliday Wine Companion 96 points. "The swagger and the silk. This marries an exaggerated volume of inky, berried flavour with the surest, softest touch, the end result guaranteed to both seduce and satisfy. This is shiraz to the power of ten, and yet for all its sweetness and wealth it never really feels overdone. Such is class".

### 2015 Mary Kathleen Cabernet Merlot

James Halliday Wine Companion 96 points. "Much could be said about McLaren Vale and its ability or otherwise to get cabernet right but when you taste a wine like this the babble quickly fades and the marvel settles in. Everything is in the right place here, its form high, its flavour and flow impressive in an effortless way. This will mature, gracefully and well, for pretty much as long as you choose".

### 2017 Redstone Shiraz

Shiraz highlights include the 2017 Redstone. The purity of flavours of this wine is no doubt the reason that in the last two months it has been awarded 3 Gold Medals at Australian National Wine Shows (Perth, Adelaide & Melbourne) Redstone is the Shiraz taken from three different family vineyards in McLaren Vale.

### 2018 Chenin Blanc

Another vibrant, fresh, yet full bodied style. Our 36th release is full of classic apple and citrus notes and is absolutely the best accompaniment to fish and chips on the beach! It is also a little-known fact that Chenin Blanc performs incredibly well in the cellar and this vintage is no exception.



## Don't Miss Out!

Small stocks remain of the 2016 Estate Shiraz which we consider one of the best Coriole Estate Shiraz wines for many years (great for the cellar as well). The 2017 Estate Shiraz is due for release later in the year.

The 2018 Fiano exploits the generosity of this variety with just a hint of oak making it delightful in its youth. 2018 Piquepoul stock is down to the last few boxes (get in quick with orders to avoid disappointment). There is a queue of exciting wines in our New Australian Collection; 2017 Montepulciano is our first real 'commercial' volume of this variety, 2017 Barbera and 2018 Nero have just been released.

## The Organic Switch

For many years at Coriole we have been farming organically, not driven by marketing or sales opportunities but because it makes good sense. It is relatively easy to achieve in three of our vineyards - but faces many challenges on the steep slopes at Coriole.



98 year Shiraz at our Willunga Vineyard. The convoluted old trunks makes this a slow job.

McLaren Vale is blessed with a Mediterranean climate that enables us to farm our vineyards with very little inputs. Our chief hazards can generally be kept under control with good viticultural practice (as mentioned below). Elemental sulphur used as a spray during the growing season can keep at bay mildews and botrytis.

In place of fertiliser we use an organic compost that we make in house using the skins, pips and stems left over after winemaking, imported animal manures and straw. We also grow crops and legumes in some vineyards and then cultivate these back into the soil to increase soil carbon and soil life.

Whilst we have been farming organically for many years we have never felt the need to become certified. Until now...and it turns out the expensive, time consuming, labour intensive task of going through the certification process and all the record keeping required is more arduous than the organic farming itself! So why do it? It is our opinion that in 10 years' time it will simply be expected that all viticulture (especially in regions like McLaren Vale) is organic.

The argument also becomes clear when we purchase a new vineyard that has been farmed non-organically and we see the change we can bring about in a several year period. Soil health and general vineyard performance is far superior under an organic system, the combination of herbicide and chemical fertiliser creating a lifeless soil.

The photos below demonstrate two techniques used for weed control - the first photo shows a dodge plough that cuts a swathe between the vines to control weeds. This option is good but still requires machinery, still much preferred over a "herbicide strip". The other option as seen in the second picture is to encourage Soursob to grow around the vine during winter, die off in mid spring and in the meantime has prevented other weed growth and forms a natural weed mat.



Mechanical weeding or dodging has taken the place of using weed killers or herbicides.



Soursob growth forming natural weed mat.

## The New Australian Collection

Coriole has been the leader in promoting new varieties to Australia. Hence last year we won the "Len Evans Award for Leadership in the Australian Wine Industry". Some of these varieties have been in Australia a long time but have languished as single vines in small collections. The most recent addition - Piquepoul - was a variety we needed to import ourselves. This year there are some real gems in the line-up.

**Fiano 2018.** I recall the day almost 20 years ago when I walked the producers of southern Italy at the giant trade show in Verona in Italy. I was looking for a white grape from the south that was exciting and made an impact on me. Fiano was the standout and now finally there are signs that it is really taking off in Australia with new labels released frequently. This year winemaker Duncan Lloyd has worked to emphasize the gorgeous textural qualities of this grape.

**Barbera 2017** is bright and juicy with soft, subtle tannins. Every year in McLaren Vale there is a gathering of winemakers (called the Barberians) at a local restaurant. This year the Scarpantoni family were hosts. The blind tasting of 30 Australian and International Barbera's put Coriole 2017 as the top bottled wine.



**Nero 2018.** Wow. The winery staff are particularly enamoured with this wine. It seems to have it all - bright, medium bodied, so fresh and aromatic, and tannins that have softened beautifully with the very short time it has had in bottle. The staff are good judges as going to press Nero has won a GOLD MEDAL at the Melbourne Wine Show and McLaren Vale Wine Show.

**Montepulciano 2017.** This is the first commercial release of volume. Increasingly we have been excited by the performance of this wine in our region. Of all the new varieties, this style swings back into familiar territory of traditional French varieties with just a bit more density, complexity and structure.

**Sangiovese 2017.** This is where our love of new varieties began back in 1985. This vintage is not quite a traditional style for Coriole. The 2017 vintage was late and very cool following record rains of up to 950mm in 2016. This Sangiovese is very approachable and balanced with its signature red cherry fruit flavours. Not surprisingly, it's currently our top selling wine in cellar door.

**Negroamaro 2018.** Watch for this in the New Year. This is yet another completely different and surprising style that has its own niche at the table.



Sandalwood is home to 7 different clones of Sangiovese and the first Piquepoul vineyard in Australia.

## CORIOLE CELEBRATES 50 YEARS OF WINE - SHARE YOUR CORIOLE MEMORIES

Help us celebrate 50 years of Coriole...

Over the course of 3 generations, we have created countless memories which we will share with you during 2019. 50yrs would not have happened without the interesting and colourful characters and customers who have supported us and helped us grow. And we would love to hear from you. All fond, fun memories welcome.

We will publish some of the stories entered alongside our own throughout the year, and as a thanks for taking the time to share your Coriole memories we'll send a 6 pack of wine to writers of all the stories selected. Please send to alexandra@coriole.com or PO Box 9 McLaren Vale SA 5171.



## Halliday Scores

2015 Lloyd Reserve Shiraz	96
2015 Mary Kathleen Cab Merlot	96
2017 Picpoul	95
2016 Sangiovese	95
2016 Estate Shiraz	95
2016 Soloist Shiraz	95
2016 Sparta Shiraz	94
2016 Estate Cabernet	94

## Science helps the art of making wine

The AWRI - Australian Wine Research Institute - brings more science to the art of making wine.

In the latest seminar at the AWRI there was, as usual, more evidence to support making changes to winemaking practices. One current interest is the use of wild yeast that are naturally occurring on the grape. No yeast is added at all - not even a wild culture, as you would use in making sour dough bread for example. 100s of individual species can be identified in these wild ferments and could be the basis for the unique terroir of wine. These naturally fermented wines appear to have some aromatic and textural advantages. The trend is not just for the odd barrel of an artisan winemaker but may include vast stainless tanks of a large company's Riesling or Chardonnay. The practice would have been considered very risky a few years ago.

Another relatively recent trend is to use large amounts of oxygen during fermentation. Historically stopping a fermenting wine with oxygen contact was integral in the production of high quality wine. Now many winemakers are busy bubbling oxygen through their fermentations every day and letting white grape juice go brown in the press trays. The result - cleaner improved aromas and flavours and softer tannins.

## Tom Tilbury Right at Home

Coriole has been providing food offerings in various guises since 1999, and possibly the first in the area to serve regional produce platters. It was a simple start with bread baked in the domed wood oven served with Coriole olives and oils, as well as a selection of cheeses from sister company Woodside Cheese Wrights. Between 1999 and 2014 the 5 day a week food service became well known for its local cheese and estate produce platters, then the courtyard space was transformed into Coriole Restaurant. In June of this year the restaurant saw another evolution. Two worlds converged when Tom Tilbury (formerly of Gather Food and Wine in Robe) settled into the role of head chef in the Coriole kitchen, and Gather at Coriole was born.



Simon Wilkinson shares in our excitement...

"A short stroll from Coriole's cellar door and restaurant, past the beds overflowing with daisies, lavender, geraniums and a riot of other early-season blooms, there is a garden patch that on first viewing, looks like a wasteland. Get closer to that bare expanse of dirt, however, and you will see a mass of pointy heads on slender stalks poking through the surface and pushing determinedly skywards like a volley of green arrows.

Excited? You betcha. Asparagus that emerges when nature calls in early spring and makes it to a plate within a few hours of being lopped, is one of the great culinary treats in my book. It makes choosing what to have for lunch much easier, especially when that veg is in the hands of a chef with an innate talent for getting the most out of his ingredients and showing them at their very best.

Tom Tilbury has joined Coriole after closing Gather in Robe earlier this year and moving to Adelaide. The result, I reckon, is a winery restaurant with its own vernacular, one that has the potential to be considered among our most appealing and appropriate expressions of regional dining.

Coriole's dining space is exquisite, with tables set in a veranda and courtyard that have been adapted to provide some protection from the weather when necessary without losing the impact of a vista that spreads as far as the distant Willunga Range. We sit by a sliding window through which two ancient, lichen-covered trees - a cedar and a mulberry - are framed like paintings in adjoining panes. The furniture is patio style timber slats (slightly weather-beaten) and the plates a variety of glazed ceramics. It all feels in synch with the landscape.

Tom's cooking has a similar unforced, elemental power to it. Ingredients are celebrated for what they are, not what they can be. Compositions flow together naturally. Tricks are few and far between.... Robe's loss is Coriole's gain. This is one of those fortunate matches of person and place that is greater than the sum of its parts".

Simon Wilkinson, The Advertiser, October 2018



Book at [gather@coriole.com](mailto:gather@coriole.com) or call us on 08 8323 8305

Looking for a gift idea? Gather at Coriole and Coriole Cellar Door vouchers are available on our website or email [elisabeth@coriole.com](mailto:elisabeth@coriole.com)

## Summer Events Program

Book at [TryBooking.com](http://TryBooking.com) or the Coriole website

### The People's Messiah

Saturday 22nd and Sunday 23rd December 2018

### Opera in the Vines

Saturday January 26th

### Shakespeare in the Vines - A Midsummer Night's Dream

Sunday February 10th

## Coriole Kalamata Olives Win



3 Gold Medals & Best of Show

at the Fleurieu Food Awards



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