



2002 “Mary Kathleen” Cabernet / Merlot

Mary Kathleen is named after Mary Kathleen Lloyd, one of the founders of Coriole. It is produced from three small, select vineyards on Coriole’s estate. First produced in 1992.

Vineyards

The Cabernet Sauvignon and Merlot vineyards were planted between 1969 and 1986.

Winemaking Notes

Winemaking at Coriole is very traditional. Fermentation for Mary Kathleen is in open tanks with hand plunging. Maturation takes place in French oak for 18 months. Blending normally takes place during this maturation period, once the vineyards have been truly assessed.

Vintage

Vintage was long and cool in 2002. The summer was the coolest since records began in 1838. There was very little heat in the ripening month of February and picking started late into March. Flavour development was very strong with less ripe flavours than 2001.

Tasting Notes

Typical of Mary Kathleen style this wine is medium weighted and elegant, and will reward cellaring up to ten years. There are aromas of black currant, spearmint and cinnamon. Mary Kathleen has dark berry flavours and dry, even tannins.

Technical Notes

Bottling Date: 20.05.2004

Sizes: 750ml, 1.5L, 3.0L

Region (GI): 100% McLaren Vale

Varietal Composition: 85% Cabernet Sauvignon, 12% Merlot

Alcohol: 14.2% alc/Vol

Total Acidity: 6.1 g/L

pH: 3.57

RS: 1.8

CSPC: 9319093105501

Allergens: The use of natural fining agents may have been used. Traces of egg, fish or nuts may occur.

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