



2003 “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

The summer of 2003 was very warm at first but the ripening month was cooler with rain. The crop levels were low and assisted the vines in remaining healthy during the mid-summer period. The 2003 red wines were not very highly regarded at first, however after time in oak have continued to impress well above early assessments, and now may well eclipse the more highly regarded 2002 vintage.

Tasting Notes

Typical of Mark Kathleen style this wine is medium weighted and elegant, and will reward cellaring up to ten years. There are aromas of fresh berries and very subtle oak. The 03 vintage which was warm and dry, the palate is fleshy with blackberry type flavours, a tight lean tannin structure, and a complex finish.

Technical Notes

Bottling Date: 20.05.2004

Sizes: 750ml, 1.5L

Region (GI): 100% McLaren Vale

Varietal Composition: 63% Cabernet Sauvignon, 37% Merlot

Alcohol: 14.1% alc/Vol

Total Acidity: 6.0 g/L

pH: 3.56

RS: 2.0

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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