



2005 Barbera

Coriole has grown Barbera for almost a decade and produced it in the traditional red table wine style of Northern Italy. Barbera is second only to Nebbiolo in Northern Italy, and is renowned for having searing acidity. This however it can be one of the most satisfying wines with a range of foods.

Vineyards

Sourced from Coriole's estate vineyards. A small block of 1 ¼ acres was planted to the CVT84 clone. The block is spur pruned to bud spurs with 32 buds per vine. The block is both shoot thinned and bunch thinned to keep crops low and encourage even ripening. The canopy is managed to prevent exposure of fruit, as sunburn is not uncommon with this variety. Often picked late to allow time for total acidity to increase.

Winemaking Notes

Winemaking at Coriole is very traditional and labour intensive. Fermentation is in open tanks with hand plunging and pump overs. Oak maturation for Barbera is in older barrels to ensure good aging but without dominant oak flavours.

Vintage

The 2005 summer was exceedingly cool with unseasonal rainfall in February. The ripening continued steadily through autumn until picking in late April. As fine weather continued through the autumn the vintage came to a very quick close.

Tasting Notes

Beautiful aromas of black cherry, cocoa and blueberry highlight the wine. The flavour of ripe plum, berry and cocoa bring out the true character. The palate is true to form exhibiting the variety's trademark pronounced acidity, balanced with rich textural fruit.

Technical Notes

Bottling Date: 17.10.2006
Sizes: 750ml
Region (GI): 100% McLaren Vale
Varietal Composition: 100% Barbera
Alcohol: 14.91% alc/Vol
Total Acidity: 6.88 g/L
pH: 3.20
RS: 2.7 g/L

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