



## 2004 Chenin Blanc

Chenin Blanc was selected by Coriole as a white variety of great potential in McLaren Vale and first planted in 1977. Chenin Blanc has very aromatic and intense characters when young that particularly suits Asian cuisine, and yet shows an outstanding ability to age.

### Vineyards

There are two old vineyards at Coriole and six other growers in the McLaren Vale wine region. Two of the growers' vineyards are over fifty years old, as historically this variety was mistakenly thought to be Albillo and was highly sort after for sherry production.

### Winemaking Notes

The grapes are harvested from the end of February through March depending on season and yield. The last to ripen is the Blewitt Springs sub region of McLaren Vale. Coriole Chenin Blanc is expected to be consumed within two to three years of production, however the variety is renowned for its long ageing potential and Coriole Chenin is no exception. The variety does not go broad and ripe with age but retains an element of delicacy, and the flavours become even more distinctive.

### Vintage

In 2004 we had long, steady ripening conditions that allowed for excellent colour and flavour development. Good winter rains and generally cool spring set the stage for a good harvest. Near perfect warm autumn weather with blue skies and cool nights ensured that the wine will have excellent balance and colour. As with every vintage only time will tell the rewards of patience in the bottle.

### Tasting Notes

Very fresh aromatic style. The bouquet shows fruity notes (characters of melon and grapefruit ) and while young ample passionfruit and tropical notes. The palate is finely balanced, dry and flavoursome. Chenin Blanc suits a wide range of foods and can also be served as an aperitif wine. It particularly suits the aromatic flavours of Thai and Indian cuisine.

### Technical Notes

Bottling Date: 28.05.2004

Sizes: 750ml

Region (GI): 100% McLaren Vale

Varietal Composition: 100% Chenin Blanc

Alcohol: 12.5% alc/Vol

Total Acidity: 6.63 g/L

pH: 3.311

### Rendez-vous du Chenin

The 2004 Coriole Chenin Blanc was one of the top 10 wines in the Rendezvous du Chenin held in France in 2004. This event aims to highlight the top Chenin Blancs of the World and will next be held in 2006.

CSPC: 9319093200008

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

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