



2006 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 50 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. Coriole Chenin Blanc is expected to be consumed within 2-3 years of production. However the variety does not go broad and ripe with age but retains an element of delicacy, and the flavours become even more distinctive.

Vintage

The 2006 summer was moderately cool. The final ripening was very fast, and as fine weather continued through Autumn, the vintage came quickly to a close. The whites show great promise with good natural acidity.

Tasting Notes

Very fresh aromatic style. The bouquet shows characters of melon, grapefruit and passion fruit. 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: 07/06/06

Sizes: 750ml

Region (GI): 100% McLaren Vale

Varietal Composition: 100% Chenin Blanc

Alcohol: 13.0 % alc/Vol

Total Acidity: 6.7 g/litre

pH: 3.27

RS: 3.6 g/litre

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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