



C O R I O L E

— V I N E Y A R D S —

2006 Nebbiolo Rose

Coriole has produced Nebbiolo for almost a decade, up until now in the traditional red table wine style of Northern Italy. The 2005 vintage however, is our first release of a dry, food-friendly style of Nebbiolo Rose.

Vineyards

Sourced from vineyards in McLaren Vale, the 2006 vintage produced perfect conditions for the ripening of the fruit's natural flavours and tannin structure.

Winemaking Notes

Produced by skin contacting the fruit in the press for 24 hours, where flavour and colour are extracted, the juice is fermented in stainless steel tanks to maintain the freshness and lifted fruit characters of the grape.

Vintage

The 2006 summer was warm, producing full flavoured fruit. 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

An outstanding complex and perfumed wine smelling of roses, violets, spice and leather. There is great weight and structure to the palate of this wine with fresh acidity and wonderful persistence on the finish. A perfect match to alfresco foods and grilled meats.

Technical Notes

Bottling Date: 05.05.2006

Sizes: 750ml

Region (GI): 100% McLaren Vale

Varietal Composition: 100% Nebbiolo

Alcohol: 13.0% alc/Vol

Total Acidity: 7.77 g/L

pH: 3.32

RS: 4.5 g/L

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