



2004 The Dancing Fig

Background

Coriole Estate has many Fig Trees planted. Dancing Fig refers to the fig appearing to 'dance' in the cool, predominantly south eastern afternoon breeze, which comes off the southern ocean.

The Shiraz is estate grown and the Mourvedre sourced from Coriole's Willunga property.

Tasting Notes

Spicy nuances of licorice with touches of caraway and fennel seed. A little breathing brings out layers of fruit; red and black currants and deep ripe raspberry.

In the mouth, the wine is ripe but not sweet. The raspberry characters are refined, the oak supporting the subtle underlying array of many fresh summer fruits. There is a delicious and refreshing astringency to the finish, which has excellent length.

Technical Notes

Bottling Date: 7/03/2007

Sizes: 750ml

Region (GI): 100% McLaren Vale

Varietal Composition: 90% Estate Shiraz, 10% Willunga Mourvedre

Alcohol: 14.5% alc/Vol

Total Acidity: 5.8 g/L

pH: 3.57

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