



2008 The Dancing Fig

Background

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

The Shiraz is estate grown on Coriole's predominantly Terra Rossa soils with the Mourvedre sourced from Coriole's Willunga property, on slatey soils at the southern end of the Vale. This is the third release of The Dancing Fig.

Tasting Notes

The wine is a bright purple red, blushing and youthful, with a lifted aromatic nose. There are aromatics of fresh thyme with spice, pepper and red fruits.

The palate is rich and ripe, with fruit flavours again to the fore. Raspberry flavours join the regional fruits, with a chalky, fine, tannin texture in the mouth. This is signature silky Coriole: oak influence is subtle and understated.

Technical Notes

Bottling Date: 21/11/09

Region (GI): 100% McLaren Vale

Varietal Composition: 52% Estate Shiraz, 48% Willunga Mourvedre

Alcohol: 14.5% alc/Vol

Total Acidity: 6.1 g/L

pH: 3.60

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