



2004 Sangiovese

The Sangiovese variety was pioneered in Australia by Coriole Vineyards. It was first planted in 1985 as a contrasting style to Shiraz, the great tradition of McLaren Vale. It has proved to be ideally suited to the warm maritime climate of the region. Some people say that if you have not yet acquired a taste for Sangiovese then you need a holiday in a farmhouse in Italy... preferably Umbria or Tuscany.

Vineyards

The fruit is from some of the oldest producing Sangiovese vines in Australia. These vines are at Coriole, or contracted growers in McLaren Vale. It is rare for a new vineyard to qualify for Coriole Sangiovese until it is at least 10 years old. As Sangiovese tends to produce large crops, a variety of techniques are used to control crop levels to ensure high quality fruit is produced.

Winemaking Notes

Sangiovese winemaking is very traditional. Grapes are fermented in open fermenters and hand plunged. The different blocks are aged separately, all in older oak hogsheads for about a year. A few months before bottling the selection and 'assemblage' takes place. In most recent years, including 2004, Coriole Sangiovese is made from 100% Sangiovese. In 2004 there is also a separate bottling of one of the newer clones- 'Brunello' - which has been planted on Coriole's estate.

Vintage

The 2004 harvest was a moderate and mild growing and picking season. Fruit was under no disease pressure and quantities were a little above normal. Varietal characters were very strong and overall assessment was extremely high through all levels.

Tasting Notes

Aromas of dark fruit with spice and plum. Pleasing varietal texture with palate weight, dark cherry flavours and typical chalky fine tannins. The 2004 is the 18th vintage of Sangiovese from Coriole.

Technical Notes

Bottling Date: 25.05.2005

Sizes: 375ml, 750ml

Region (GI): 100% McLaren Vale

Varietal Composition: 100% Sangiovese

Alcohol: 14.0% alc/Vol

Total Acidity: 6.0 g/L

pH: 3.46

CSPC: 9319093103316

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

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