



2006 Sangiovese

Background

Sangiovese was pioneered in Australia by Coriole Vineyards with the first plantings in 1985. It provided 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.

The fruit is sourced from some of the oldest producing Sangiovese vines in Australia.

Tasting Notes

The 20th release of Coriole Sangiovese sees a coming of age. This wine shows the rewards of passion and patience. The carefully selected vineyard sites are showing the virtues of their age as the 2006 is 100% Sangiovese. With aromas of cherry, cinnamon and raspberry, the palate shows medium weight, flavours of sour cherry and ample aniseed tannins. This wine is an excellent accompaniment with many foods and will reward careful cellaring.

Technical Notes

Bottling Date: 2/5/2007

Sizes: 750ml

Region (GI): 100% McLaren Vale

Varietal Composition: 100% Sangiovese

Alcohol: 14% alc/Vol

Total Acidity: 6.1 g/L

pH: 3.47

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