



2002 Nebbiolo

Nebbiolo is one of the extreme varieties of the wine world. However, it can be one of the most satisfying wines with a range of foods.

Vineyards

Taken from two small vineyards planted in McLaren Vale in the late 1990s. The clones are 111 and 230 and were the first plantings of these clones in Australia.

Winemaking Notes

Winemaking at Coriole is very traditional and labour intensive. Fermentation is in open tanks with hand plunging and pump overs. Oak maturation for Nebbiolo is in older barrels to ensure good aging but without dominant oak flavours.

Vintage

Vintage was long and cool in 2002. The summer was the coolest since records began in 1838. There was very little heat in the ripening month of February and picking started late into March. Flavour development was strong with less ripe flavours than 2001.

Tasting Notes

The aroma suggests raspberry jube and leather with a slight floral element. The palate shows the typical long, dry tannin which is the signature for this light variety with a little citrus and fruit sweetness followed by a savoury leather complexity.

Technical Notes

Bottling Date: 19.09.2003

Sizes: 750ml

Region (GI): 100% McLaren Vale

Varietal Composition: 100% Nebbiolo

Alcohol: 14.3% alc/Vol

Total Acidity: 6.3 g/L

pH: 3.6

RS: 2.0

CSPC: 9319093102210

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

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