



2005 Nebbiolo

Coriole has produced Nebbiolo for almost a decade, up until now in the traditional red table wine style of Northern Italy. 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

Sourced from vineyards in the Adelaide Hills, the cooler temperatures and rainfall make for perfect slow, full ripening of the fruit's natural flavours and tannin development.

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

The 2005 summer was exceedingly cool with unseasonal rainfall in February. The ripening continued steadily through autumn until picking in late April. As fine weather continued through the autumn the vintage came to a very quick close

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: 27.10.2006

Sizes: 750ml

Region (GI): 100% Adelaide Hills

Varietal Composition: 100% Nebbiolo

Alcohol: 13.94% alc/Vol

Total Acidity: 6.63 g/L

pH: 3.60

RS: 2.1 g/L

www.coriole.com

Coriole Vineyards - PO Box 9 McLaren Vale SA 5171
Phone: +61 (08) 8323 8305 - Fax: +61 (08) 8323 9136

