



## 2003 Coriole Shiraz

Shiraz is the great tradition of McLaren Vale, going back to the 1840s. The first Coriole Shiraz was bottled in 1970. This wine is from estate grown Shiraz from vines that are either 35 or 15 years old. The oldest vineyard was planted in 1919 and this wine – the Lloyd Reserve Shiraz – is one of the Langton's Classified Wines of Australia.

### Vineyards

The Shiraz at Coriole was planted in 1919, the late 60s, and the early 1990s. It is this estate grown fruit that goes to make up Coriole Shiraz. The soils are relatively shallow generally classic terra rosa soils— or red brown earths over limestone. The climate is maritime, windy, with cool winters and warm to hot dry summers.

### Winemaking Notes

Winemaking at Coriole is very traditional and labour intensive. Fermentation is in open tanks with hand plunging and pump overs. Oak maturation takes place over 1 year using 25-35% new barrels. Oak type has traditionally been American but with a higher proportion of French oak from the 2002 vintage. In good cellars, Coriole is renowned for ageing over 10 years. Coriole Shiraz is generally a style that has good concentration and flavour, without excessive alcohol or sweetness.

### Vintage

The summer of 2003 was very warm at first but the ripening month was cooler with rain. The crop levels were low and assisted the vines in remaining healthy during the mid-summer period. The 2003 red wines were not very highly regarded at first, however after time in oak have continued to impress well above early assessments and now may well eclipse the more highly regarded 2002 vintage.

### Tasting Notes

A vibrant, lifted and fragrant aroma of red fruits and chocolate. The palate is again primary, or fruit driven, rather than developed in its flavours and is juicy, generous, with velvety tannins. At release in June 2005 this wine is well balanced but needs time to settle its flavours and textures.

### Technical Notes

Bottling Date: 25.04.2005  
Sizes: 375ml, 750ml, 1.5L  
Region (GI): 100% McLaren Vale  
Varietal Composition: 100% Shiraz  
Alcohol: 14.2% alc/Vol  
Total Acidity: 5.9 g/L  
pH: 3.53, RS: 2.1

CSPC: 9319093100018

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

[www.coriole.com](http://www.coriole.com)

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