

# CORIOLE PRESS

SUMMER 2023



Hello and happy spring.

I'm recently back from my first overseas trip since 2019 and it was great to see customers old and new. The key takeout from my European trip was the ever-increasing insistence on sustainability. Consumers in some instances turning away from Australian wine due to the perceived carbon footprint of shipping wine from the other side of the world. This reinforces the need for business like ours to emphasise our sustainable credentials and continue to improve and invest.

We're currently looking at battery solutions to improve on our current level of approximately 65% energy from our own solar production (our winery solar system is pictured above!). The move to organic certification is continuing and sustainable accreditation through Sustainable Winegrowing Australia is also on the table. These aren't perfect systems, they create extra work and require investment, but we still believe that something is better than nothing and if consumers need accreditation, then we'll strive to give it to them.

Farming organically and sustainably is expensive – not to mention the administrative costs and record keeping. However, once you get started it is empowering, and the change you can bring about in a vineyard is obvious. The same feeling producing your own electricity, i.e., to charge an electric vehicle from energy produced on your own rooftop feels great! Our 30-year-old forklift is on the blink and the replacement will most certainly be electric. Farm machinery may still be somewhat off but also maybe quicker than we think.

Plastic pallet wrap would be our biggest contribution to single use plastic – there are compostable alternatives in production now. It will take another year or two for the supply chain to catch up and then we'll be able to make the switch. Bottles are a challenge – our existing bottles are around 60% recycled yet still require huge amounts of energy to produce and ship. Saying that, the pressure is on glass suppliers, and we are seeing large improvements.

The takeout – although a little overwhelming – is that we can envisage a carbon neutral, organic and sustainable future, which is empowering. And jumping on a plane to travel to visit customers – this will become increasingly harder to justify!

WANT TO MAKE A PURCHASE? USE THE ORDER FORM INCLUDED IN  
THIS NEWSLETTER, CALL US ON 08 8323 8305, OR VISIT  
[WWW.CORIOLE.COM/SHOP](http://WWW.CORIOLE.COM/SHOP) TO BUY ONLINE. MIXED PACKS ARE  
AVAILABLE AT [WWW.CORIOLE.COM/PACKS](http://WWW.CORIOLE.COM/PACKS).

## NEW AND NOTEWORTHY

It's one of the wines we are most well-known for, and the **2023 Chenin Blanc** is a beautiful example of this grape that we've been working with now for over 45 years. We harvest the fruit for this wine from a number of different vineyards around McLaren Vale, with an average vine age of 40 years. This wine is mostly fermented in stainless steel, however a small amount (10%) is fermented in seasoned oak on lees - this gives the wine a beautiful mouthfeel and structure.



**2022 Rubato Reserve Fiano:** "Among the finest wines of the Vale across all colours. Period. A striking version of fiano, a Campanian variety that increasingly feels almost as at home here as it does in the foothills of Vesuvius. A barrel cull. The best sort. Skin-inflected notes of ginger, kumquat and barley water, with fiano's deep dive of pistachio, wild fennel and stone fruits serving as a backdrop. A mid-weighted wine of pithy precision, prodigious intensity of flavour and compelling saline length. A step above the 2021. 95 points" - Ned Goodwin MW, [JamesSuckling.com](https://www.jamesSuckling.com)

THREE gold medals! **2023 Nero** was awarded gold at the Royal Adelaide Wine Show, McLaren Vale Wine Show and the Melbourne Royal Wine Awards. Abundant with aromas of macerated cherry and ripe strawberry with notes of rosehip and wild thyme. The palate is medium bodied with summer berry flavours, pomegranate, white pepper and amaro notes. A wonderfully easy drinking wine with intensity of flavour, a velvety, round palate, fine, supple tannins and a delicate, lingering finish.



The **2021 Vita Reserve Sangiovese** returns to our reserve range after a long time on the "sold out" list. With fruit sourced from our 1985 planting - the oldest sangiovese vineyard in Australia - it is hand-picked, destemmed, and then crushed to open fermenters and hand plunged. Bottled after a time in neutral oak for 20 months, this wine is made to age. Rustic, earthy and rich, this wine shows us a different expression of sangiovese from our traditional bottling.

**2020 Lloyd Reserve Shiraz:** "Deep crimson. Dark chocolate, black cherry, toasty aromas with roasted chestnut notes. Chocolatey textured and elemental with powerful black cherry, elderberry fruits, firm muscular, touch ferric tannins, impressive mid palate volume and well integrated juicy acidity. Finishes firm with cedar, dark berry notes and superb mineral length. 96 points" - Andrew Caillard MW, *The Vintage Journal*



## WHAT'S ON IN SUMMER

Summer is our busiest time of year at the Coriole estate! For most of the year, our restaurant is open 5 days (Thursday to Monday), but from 19 December until 15 January 2024 we'll be open 7 days a week for lunch (closed Christmas Day and Boxing Day). Our restaurant courtyard (pictured opposite) is an indoor/outdoor space — on beautiful days we can open all the blinds for an al fresco feel.

Our Arbour Bar is the perfect option for those who don't want a full restaurant meal, but would like to enjoy a snack and a leisurely glass of wine overlooking the vineyards. Open weekends, and it's open every day 27 December to 7 January.

The Coriole cellar door is open almost every day of the year from 11am to 5pm (closed Christmas Day and Good Friday) and we welcome walk ins for small groups. For groups larger than 6 people, we would love for you to book ahead – go to [coriole.com/visit](http://coriole.com/visit) for all the details.

### SATURDAY 16 AND SUNDAY 17 DECEMBER

**Handel's L'Allegro** — Join us for our annual Christmas tradition of enjoying Handel's works in the gardens. This year we are hosting two performances of Handel's L'Allegro on 16 and 17 December. *L'Allegro, il Penseroso ed il Moderato* (The Cheerful Man, the Thoughtful Man and the Moderate Man) is a pastoral ode by Handel based on the poetry of John Milton. Performed in English, accompanied by a 14 piece orchestra. For more information and to book, visit [www.coriole.com/events](http://www.coriole.com/events)





## INTRODUCING ANDY

Meet Coriole's Assistant Winemaker, Andrey Zolotarev. Andy told us all about his job at Coriole and how he came to work in winemaking:

"Ever since I can remember I've always been fascinated by how things smell and taste, as well as being someone who enjoys working with their hands and expressing myself creatively. Winemaking is the perfect combination of all the things that I love to do. Graduating in 2011 with a degree in finance, destined to grind away in financial institutions for the rest of my days, I decided to take a year off to do some travelling. During that time a couple of my close friends had done a vintage and I was blown away by their stories and experiences. The following season I did a vintage in the Barossa, ended up staying on in the winery for another 6 months post vintage and absolutely fell in love with it!

"Coriole is a beautiful place to come to work every day, with stunning gardens and heritage buildings surrounded by old contoured vineyards. I get to work with fascinating and interesting wine varieties and styles. However, what makes Coriole truly special is the people I get to work with day in day out.

"I love that the wine industry is such a diverse landscape in terms of scale, size and style. There are giant multinational companies, producing wines at mind-boggling and impressive volumes (even just in terms of the

feats of engineering) – millions and millions of litres! While at the other end, you can be a tiny wine label operating out of your back shed, producing something that can not only be just as good, but much more interesting and delicious! There are not too many other industries where the barriers to entry are so low, and the range of styles in terms of end product are so unique. It also seems to attract interesting, creative and generally nice people!

"The best thing about my role is the variety and flexibility of jobs I get to do. Being part of a small crew in the winery, everyone gets to do a bit of everything. For every season of the year jobs and tasks will vary, which keeps things fresh and enjoyable. Having said that, vintage would have to be my favourite time of the year. One part of the role I don't enjoy quite so much is hay fever season. The wild vineyard grasses really set it off!

"As for outside work, currently "free time" seems like a distant memory... something that used to exist in a previous lifetime...! As a proud father of a one-year old boy, life outside of work has taken on a new meaning, however I wouldn't have it any other way! I still enjoy playing my beloved sport of ice hockey (although the years are catching up to me), going on hikes and being outdoors as much as possible with my family. Occasionally re-living my rock and roll days of yesteryear and playing music with my friends, although my wife keeps telling me that the band is well and truly over... I refuse to accept that. We're just taking a 10-year break!"

## INDUSTRY UPDATE

*Peter Lloyd writes...* The loss of the China market has caught up with many growers and producers, and it's fair to say there is a lot of pain in the industry. Consumption was down 7% last year domestically, with red faring slightly worse than white.

Saying that, it certainly isn't across the board. We are still well placed and are selling out of many wines much earlier than I'd like; our diverse range of wines and markets has served us well. Cool climate regions of Adelaide Hills, Yarra Valley and Tasmania are seeing high grape prices and very high vineyard prices as they were not exposed to the loss of the Chinese market and demand for sparkling, pinot noir and aromatic whites continues to grow. The highest priced vineyard land in the country is now Tasmania with many mainland producers looking to secure land.

There are strange things happening amongst the corporate wine businesses and plenty of vineyards are on the market, brands are up for sale, and it is generally unsettled!

We continue to focus on what we do well and aim to predict where the industry may be in 10-20 years from now. No alcohol and low alcohol wines are seeing large growth. Its unlikely we'd play in this market in any meaningful way but we do for example produce a cinsault (under our DUNE wine brand) that naturally sits at around 11% alcohol which is quite a difference from a 14.5% red.





## A MEMORABLE 30TH VINTAGE

Earlier this year, Coriole team member Henry, travelling on an epic adventure in Central Australia, enjoyed a bottle of 1993 Lloyd Reserve Shiraz on his 30th birthday. Henry tells us the story...

My partner Gala and I planned 7 month trip in our van which included hiking the 240km Larapinta trail, through the mountains just west of Alice Springs in Central Australia. When we arrived in Alice, we realised my 30th birthday would fall some time along the walk. To do this trek, you leave food boxes at spots along the trail. In one of these boxes, along with our food, we put some cups, a bottle opener and a 1993 Coriole Lloyd Reserve Shiraz, a beautiful gift from my mum to drink on my birthday, where ever that may end up being.

On my birthday, we left ourselves a leisurely and much shorter walk than usual, just 10kms to get to Ellery Creek North where we would camp that night. Our food drop was at the road accessible and much busier Ellery Creek South, on the opposite side of a waterhole. We had decided to camp at the north because we had heard from other hikers that people often swam across the water fine, one person even told us they thought it was only waist deep.

When we got there we discovered it was a short wade followed by a freezing cold 100m swim. We took dry bags as flotation devices to bring the food back over and were very glad we did. We were informed by someone afterwards that it was 21 metres deep in the middle. The sun then also disappeared, it suddenly started to lightly rain and the cold from the swim started to set in. Gala's hands had turned purple and with no way to get warm we decided the swim back across might be too dangerous. We loaded our dry bags with the food and of course the wine and took the only other option, an 8km hike back around the range in our sandals with no shirts on. The sun came back after a couple of kilometres walking and we made it back to the northern side of the waterhole, feeling a little rattled but safe and warm.

The rest of the afternoon was sunny and dry and we had a beautiful camp spot in the creek bed.

About the wine. I just managed to get the cork out in one piece and the smell hit us instantly, it was big and almost port-like. On the palate it was completely different, very light, almost pinot-esque. It was absolutely beautiful.

My 30th birthday dinner was pesto gnocchi with 30 year old wine. Remote camping had never felt so luxurious.

*Pictured above: Coriole circa 1993, when this wine was made!*



## SIX BOTTLES TO KEEP IN YOUR FRIDGE THIS SUMMER

Ahead of the festive season it's time to think about what selection of wines should be in your fridge, on the ready to enjoy a celebratory drink with family and friends. If you've got the fridge space, here are six bottles to keep chilled and ready this summer:

A bottle of **Prosecco** is a great way to start an event. Pour half a glass to "cheers" with, and get your guests in a festive mood.

A light, fresh white like our **2023 Piquepoul** can be enjoyed on its own or as the perfect accompaniment to seafood - oysters especially!

A white wine with some texture and complexity accompanies a wide variety of foods. The **2019 *The Optimist* Single Vineyard Chenin Blanc** is a beautiful wine, and we just have a few dozen left in stock. Fermented half in steel and half in seasoned oak, this wine is bottled after 9 months then has 2-3 years in bottle prior to release.

A light red chilled in the fridge on a hot day is a great addition to a summer dinner. Try the **2023 Negroamaro** chilled at fridge temperature and then enjoy seeing how the wine develops and changes as it warms up over the course of an evening.

A bottle of **Coriole Verjuice** is a versatile mixer. For a non-alcoholic, easy and delicious option, mix 1/4 verjuice with 3/4 soda water. Or, add a splash to your gin and tonic for a refreshing twist. Opened, the Verjuice will last a number of weeks in the fridge.

And finally, a bottle of French champagne. Our picks for a special occasion? Pol Roger or Billecart-Salmon. "Always keep a bottle of Champagne in the fridge for special occasions. Sometimes, the special occasion is that you've got a bottle of Champagne in the fridge." — Hester Browne



## A STAND UP WINE OR A SIT DOWN WINE?

*Mark Lloyd writes...* "Is it a stand up wine or a sit down wine?" Where did I hear this term? I can't remember. But it was very welcome as a replacement as the more banal "food wine". So instead of claiming that a wine is expected to be consumed with food it would be a "sit down" wine.

I was reminded by a wine friend in Melbourne that one day we met to enjoy a pinot noir and a sangiovese. The sangiovese was a Chianti Classico from Tuscany. The pinot noir was a favourite and quite delicious. Before lunch, the sangiovese was a little hard and acidic and left to one side.

We went back to the wines with food and even as wine professionals were amazed at the transformation. The pinot was insipid and the sangiovese transformed the food.

Conclusion: This pinot was a stand up wine and the sangiovese - as most are - was a sit down wine.

HAVE YOU CHANGED ADDRESS OR DO YOU NEED TO UPDATE YOUR DETAILS? PLEASE CALL OUR OFFICE ON 08 8323 8305.

phone: +61 8 8323 8305 | email: [contact@coriole.com](mailto:contact@coriole.com) | [www.coriole.com](http://www.coriole.com) | PO Box 9 McLaren Vale South Australia 5171  
Follow us on Facebook at [www.facebook.com/coriole](http://www.facebook.com/coriole) and on Instagram at [@coriole](https://www.instagram.com/coriole)