



CORIOLE
VINEYARDS

McLAREN VALE PRESSINGS - SUMMER 2006

2004 Redstone -
New Release,
New Blend,
New Label.



Things keep evolving at Coriole. The Coriole winemaking team have this year made Redstone a varietal Shiraz, sourced from our own and selected vineyards in the region. Redstone now offers a new and different expression of McLaren Vale Shiraz, adding to Coriole's already strong portfolio.

Presented in a burgundy bottle and with a contemporary new label, Redstone's style is soft and even-textured. Restrained use of oak has allowed the natural characters to shine through. Tannin is fine and gentle, grape-derived, allowing the wine to be consumed immediately upon release.

2006 Whites Just in Time For Summer!

2006 Chenin Blanc and 2006 Semillon Sauvignon Blanc have now been released. Both are vibrant and fresh young wines, promising great drinking through the coming summer months.

The new labels for both wines give a cool, clean appearance in keeping with the style of the wines themselves. The style is consistent with previous releases: fresh, fruit-driven, lively and crisp. Citrus tang is in the fore with the 2006 compared with the passionfruit tropical flavours of the 2005. Chenin is a perfect accompaniment to the many seafood and salad meals we will all soon be enjoying. And it is ideal for a lazy late summer afternoon.

The Semillon/Sauvignon Blanc blend again uses highly aromatic Adelaide Hills Sauvignon Blanc, blended with richer McLaren Vale Semillon. The result is a zesty nashi pear/granny smith scented wine. With firm natural acidity and depth, this will suit summertime well: picture a hammock under the shade of a peach tree and a glass of Coriole in your hand...life is good!

New Vineyards

In our continuing efforts to explore different varieties we are now in the process of replanting or grafting several small vineyards on the estate. In four instances, Cabernet Sauvignon will make way for other varieties, although the small old vineyards supplying Mary Kathleen and Coriole Cabernet Sauvignon will be retained.

New rootstocks include Tahbilk clone Shiraz (R6WV28), sourced from 1860 plantings in the Goulbourn River Valley, and believed to be the original Shiraz clone in Australia. We've chosen this clone for its low yields and open bunches. We expect this to suit the shallow limestone soils of the site.

We are planting more Sangiovese "Brunello" clone, from the famous Chianti sub-region of Montalcino. This clone is adding a little more complexity to our Sangiovese wines. Still pioneering Italian varieties, we are also in the process of planting more Fiano, the Italian white grape that we have selected, confident that it has a big future in Australia. (See Page 2 re:2006 release).

Traditionalists will be pleased to hear that we are planting a new bush-vine Grenache vineyard. Here is a challenge for our viticulturist; to rediscover the planting techniques of a previous generation. The clones sourced were selected from old Barossa vineyards.



CORIOLE VINEYARDS, McLAREN VALE



Fiano... New Variety... New Taste

Fiano traces its roots to the ancient Romans, who allegedly called the variety "apiano" because its luscious ripe fruit attracted bees ("apis" in Latin). We suspect this is because the tough skin of Fiano prevents any unpicked fruit left on the vine from deteriorating, well into the Autumn.

The town of Avellino inland from Naples is the traditional center of the Fiano-growing district.

It is said that the variety almost died out in modern times with only a few hectares in production. This is probably because the vines are so low yielding. The wine is said to be redolent of pears and hazelnuts. However we find it more of pear/grapefruit and a pleasing structure and texture unlike any other white wine we know.

"Le vigne sono pre fare il vino, querciache gli alberi sono er fare la mobilia".
Enzo, renowned glass blower from Venice.

Translation: grapevines are for making wine, oak tress are for making furniture.



19th Vintage of Sangiovese - 2005 Now Available!

After the very enthusiastic media response to our 2004 Sangiovese (see below), many may have wondered how we'd follow it up. Rest assured, the grape pioneered in Australia by Coriole just keeps on getting better.

The summer of 2005 had a warmish January (average 22) and a very mild February (average 18). The ripening was slow but the final wine showed surprising rich colour and tannin. A year in old oak has settled the wine just enough to make it more akin to an Italian style than the very pretty 2004 wine.

Fine, dry, almost angular, (in comparison to the gentle, rounded structures found in Shiraz) the resulting texture in this wine says "Drink me with food."

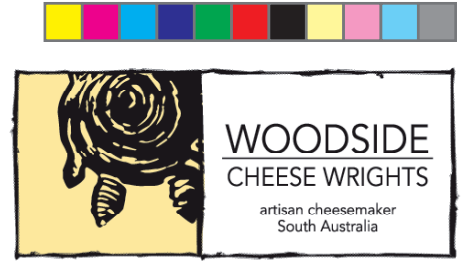
The wine is medium-bodied, with classic aromas of tobacco/plum and spice. In the mouth, ripe cherry flavours lead to a complex, satisfying and grippy finish and the implication, "Drink me with food".

Shakespeare at Coriole - January 26, 2007

Essential Theatre Company comes again for one performance in the garden at Coriole. Next year the Company will be staging Shakespeare's Romeo and Juliet on Australia Day, January 26, 2007. Tickets cost \$60 and include the picnic hamper. Wines by the glass and bottle available. Book early as spaces are limited

Coriole Music Festival - May 5th & 6th, 2007

The next Coriole Music Festival will climax with a full concert performance of Henry Purcell's sublime opera Dido and Aeneas. This chamber music festival will be held over the weekend of May 5 & 6, 2007. Visit the new Coriole Music Festival website for further information: www.coriolemusicfestival.com



Woodside Cheese - A Qantas Success

Kris Lloyd, senior cheesemaker and CEO of Woodside Cheesewrights, recently scored another success with the selection of her Woodside Goat Curd, in 40g pots, for service on Qantas domestic Business Class flights.

In other cheese news Kris successfully staged as Festival Chair the first inaugural Alfresco Cheese Festival - "CheeseFest" - in McLaren Vale over the weekend of 14th & 15th October. A national cheese competition was judged on the 14th October followed by an awards dinner for over 100 guests at the McLaren Vale & Fleurieu Visitors Centre. The competition included for the first time in Australia a public judging panel and a special winemakers prize selected by a panel of winemakers and wine writers.

Inspired by her experiences in Italy and England, Kris wanted to stage an open air cheese festival, a first in Australia, and this was held on Sunday 15th October, in the Visitor Centre grounds. Thousands of cheese mad gourmards attended the event which included cheese tastings by competition producers, cheesemaking seminars and cheese & wine matching masterclasses. To top it all off local restaurants and wineries were on hand to provide food and wine for the event.

Not satisfied with these successes Kris has also been working on a number of new cheeses, including a new family favourite, "Blue Tongue," Woodside's first blue cheese!

Beyond Organic

Weekend Workshop
Saturday 24th & Sunday 25th March.
Featuring Eliot Coleman and Barbara Damrosch. Who are authors and practitioners from Maine in the US. Presented by Australias Open Garden Scheme.



Salt, Fat and Sugar

Marnie Old, pictured right, is a wine educator from NY and came to visit Coriole on a trip sponsored by Wine Australia. After tasting our wines we asked her questions about preferred wine styles in the US. She replied with an eloquent explanation of food flavour and wine style.

Marnie says:

1. Flavour in food comes from either SUGAR, FAT or SALT.
2. Sweetness in wine appears less sweet and more acid with sweet food.
3. Acid in wine seems less acid with salt in food. And of course tannin has a good effect in balancing fat.

Hence a classic European cuisine where flavour is based on salt and fat will marry well with more austere wines ie dry with maybe apparent acid and tannin. American food is often based on sugar for flavour and therefore will marry well with sweeter wines or wines that appear more sweet due to high alcohol. So witness many cultural differences to explain food and wine preferences! "And of course Australian food is not based on sweetness" commented one of the Coriole staff? However Marnie commented that she found that there was quite a lot of apparent sweetness in Oz food. She also related the story of a visiting French friend who after two days in the US absolutely refused to visit another restaurant as she found all the food intolerably sweet.



Accolades from Near and Far

James Halliday Australian Wine Companion 2007
Coriole - 5 Star overall rating!

2003 MARY KATHLEEN

Complex flavours and texture; black currant, spice and a touch of bitter chocolate; sweet silky tannins; lovely, supple and smooth wine. **RATING 94/100 DRINK 2013**

2004 SHIRAZ

Strong, deep red-purple; rich dark plum, blackberry, bitter chocolate and spice. oak well-handled; brighter than most on the finish. **RATING 94/100 DRINK 2014**

2004 CABERNET SAUVIGNON

Deep colour; clean, ripe luscious black currant and touches of dark chocolate; silky mouthfeel and perfect alcohol. **RATING 94/100 DRINK 2014**

2006 CHENIN BLANC - TOP 40 WINES

Subtle green apple and passionfruit aromas. Sweet fruit balanced by tons of crisp acid and residual sweetness.

WINESTATE

Volume 29, Issue 5, September/October 2006

2004 SANGIOVESE

Delicious, fruit-driven, soft cherry, raspberry and vanilla flavours of superior ripeness, depth and harmony. Supple, gentle, ripe tannins and more fleshiness than usual from this label. Drink over the next five years. 94/100. Food: spit-roast quails.

HUON HOOKE

Sydney Morning Herald, Good Living,
May 30, 2006

2004 LLOYD RESERVE SHIRAZ TOP 100 NEW RELEASES

A massive Shiraz with a huge colour and impressive all-round concentration, this has tremendous tannins matched terrifically rich, savoury-tasting fruit. Prunes and just a hint of port. Powerful but balanced. **95 POINTS, FIVE STARS.**

GOURMET TRAVELLER WINE

Volume 29, Issue 5, September/October 2006

2005 CHENIN BLANC - WINE OF THE WEEK

Chenin Blanc is one of the great white wine varieties of France, making superb wines in the Loire Valley. Its reputation in Australia is much less vaunted. It doesn't excite most Australian wine drinkers, and with good reason – most of the offerings out there are fairly lacklustre drops. Coriole's version is an exception. It has pale colour and a fresh aroma of citrus and passionfruit, juicy in the mouth, with a suggestion of fruit-sweetness mid-palate ahead of a tangy, clean finish. A delightfully fresh, warm-weather wine.

RALPH KYTE-POWELL

The Age, UNCORKED, February 28, 2006

2004 SHIRAZ

What a beautifully handled McLaren Vale Shiraz this is. It has intensity of varietal character without any heaviness or jamminess. In fact the freshness and spiciness suggest a wine from a slightly cooler region. The palate is very well balanced, fine firm tannins merging beautifully into layers of flavour. The oak enhances rather than dominates Cellar 5-7 years.

HIGHLY RECOMMENDED, EXCELLENT VALUE

WINEWISE

Volume 22, No1, April 2006

Champagne in 1916

Ludwig Martel is the head of Martel AG, a very old Swiss wine company. Martel has a portfolio of top wines of the world, and includes Coriole. During a recent visit to Switzerland Ludwig invited Coriole's Mark Lloyd to visit the company's cellar... a cellar of remarkable wines. One wine on view was the 1949 Lynch Barges from Bordeaux, one of many vintages bottled by Martel. Ludwig's father was able to visit the chateau and choose the barrels he preferred for the bottling. Ludwig added that their bottling became the preferred wine as not only was the selection strong but their bottling technology was superior. The photograph shows Ludwig with a bottle of 1916 Pommery Champagne. The caption on this bottle reads "This wine is being bottled while the German front line is just 1000 metres away

New Office

After many years of using the old 1860 house as an office in April a number of us moved into a renovated tractor shed, pictured right. The work was carried out by local builder, environmentalist, heritage guru, circus performer and ancient Willunga hippie Jerry Keytes. Jerry had previously designed and constructed the new courtyard restaurant at Coriole. The swish (by our standards) new office is proving a great workplace with great views of the surrounding estate to ease the pain of working indoors. The previous office has been converted to an indoor dining room and doubles as a winemaking and trade tasting room to boot.



UK Christmas Offer!

Relatives, friends, associates in the UK? Coriole Vineyards and The Headley Wright Wine Group can now offer the perfect Christmas gift solution: The Coriole Christmas Wine Selection. The boxed set of six bottles, pictured left, contains two white wines, a rosé, and three reds. It can be ordered online at a cost of UK £59.95, with delivery in time for Christmas. Ordering details can be found at:

www.hedleywright.co.uk/acatalog/coriole-christmas-pack.html

Courtyard Lunches Extended: Friday to Monday inclusive, 12 noon - 4pm

The famous Coriole courtyard lunches can now be enjoyed over four days. Continued demand from visitors and locals alike has seen chef Warren Parfoot firing up the stoves each day from Friday to Monday, to produce McLaren Vale's finest platter of regional food, pictured right.

Enjoy a selection of wood-oven baked breads, meats, vegetables and condiments, served with hand-made Woodside cheeses, and Coriole's own olives, extra virgin olive oils and aged vinegars, now available over four days each week.



Who is Andrew Williams?

Andrew, pictured left, began working with Coriole in April 2005 in the role of Export Logistics and Marketing Assistant. With a Bachelor of Wine Marketing from Adelaide University Andrew is not only very affable but has great wine knowledge and an excellent palate. He has a passion for wine that leads him to events such as Wine Australia, to act as a steward at numerous wine shows around Australia and to attend the Advanced Wine Assessment Course in Sydney later in the year. Indeed it's often Andrew who has a wine ready for a wine options game at Coriole staff morning teas and he loves it when no-one can pick it!

In his role Andrew handles all Distributor and Export order documentation and support and is always more than happy to discuss any wine issues with any customer. In addition he supports our Sales & Marketing Manager, Brad Rey, in all areas of Sales & Marketing.

CORIOLE VINEYARDS, MCLAREN VALE