



Greetings,

Another wonderful fresh spring in McLaren Vale after good average rains. Coriole is buzzing with activity from vineyard work to new building projects. We were excited to receive some industry awards in recent months including The Len Evans Award for Leadership. There is an exciting range of wines released from traditional varieties, to the “New Australian Collection”. Do keep us informed of your preferred method and frequency of contact from Coriole whether it be email, mail, phone, regular dozens, arts and events etc.....or all of these! *See last page.* Cheers,

Mark Lloyd.



Photo by Isaac Foreman

New Vintage Releases

Fiano 2017 Gold Medal and Trophy; Top White Wine in McLaren Vale 2017

Every year on the last Friday of October is the Annual Winemakers Lunch for around 700 people. I think of it as the McLaren Vale family day. It is when results of the wine show are announced. This year for probably the first time, the top red was a Grenache. The top white, for the fourth time, was the Coriole Fiano. Introduced to Australia by Coriole in 2001. \$27

In a quaint tradition 700+ people rise to sing the “Wassail” when the ultimate top wine is announced. This song is the last vestige of an old tradition. In decades past, when the community was much smaller the lunch was the start of a weekend of winery cellar parties and the Elizabethan Feast. This event was marked by colour and excess with extravagant dress, and style; rushes on the floor, big bands for dancing, food including jugged hare and seafood poured on to the tables from large rubbish bins.

Lloyd Reserve 2014 96 Points James Halliday (Halliday 2019 Wine Guide)

‘It’s easy to be seduced by the beautiful deep purple colour but it’s the flavours, the palate that really matter. They star in this complex wine. Savoury toned, full-bodied, ripe and concentrated and yet, there’s this line of definition and detail. The oak, sitting at 30% new French hogsheads, is seamlessly integrated.’ \$100



Picpoul 2017 is sold out – 2018 Picpoul due for release June 1st 2018 keep an eye out for our special pre-release offer to Crush members.

Mark Lloyd wins the 2017 Len Evans Award for Leadership in the Australian Wine Industry.

Coriole received the **Great Wine Capitals Best of Tourism 2017** Arts & Culture Award.





2017 Chenin Blanc

It's surprising that Chenin Blanc has been so ignored by the Australian Wine Industry. It frequently outperforms far fancier varieties.

Its virtues are many; good intensity with generous feel in the mouth, delicacy, great freshness with pleasing aromatics and the most unappreciated quality is the varieties' outstanding ability to age.

The 2017 is an impressive wine and at a very consumable price point. \$18



2016 Dancing Fig

Mourvèdre dominant GSM blend. Bright fruit and soft tannins fitting with this drink any time style.

2016 Sangiovese

Very pleased with this medium bodied soft savoury style. Great contrast to the bright youthful fruit of other varieties such as Barbera and Nero. This is my choice when I am looking for just one glass with almost any food....including seafood. Great choice for the cellar as well.

2017 Nero

Bottled early to really show off the bright and perfumed features of this variety. The medium bodied palate is balanced with moderate structure to ensure the best of summer drinking with food.

2016 Barbera

Very bright lifted aromas with the typical fresh palate and low tannin. This wine was a great favourite in the food pairing at our recent Japanese degustation dinner.

2016 Estate Shiraz

Rich and youthful with great middle palate roundness matched at this stage with moderate tannin and structure. Let it settle awhile before drinking and then plenty of cellaring potential after that.

2016 Redstone Shiraz

This is a real favourite for current drinking. Rich with red plum, mulberry and floral rose notes. Two silver medals.

2017 Rose

Fragrant, succulent and dry. Made from Mourvèdre, Sangiovese and Nero.

2015 Estate Cabernet

"There's an almost Italianate quality to this wine....cherry pip, black olive and inky tannin. Excellent". Winefront Review



Peter and Duncan Lloyd have been hard at work with a new label from our Blewitt springs Vineyard, a project the brothers have been planning over several years.



The focus of DUNE is to experiment with southern Mediterranean varieties in this unique sub-region of the Vale.

Our sandy soil vineyard of Blewitt Springs, aptly named Desert Sands, produces fruit that demonstrates the impact of terroir on these select varieties.

These include Grenache, Grenache Blanc, Carignan, Mourvèdre, Shiraz, Cinsault, Nero d'Avola, Negroamaro.

The first wines are in bottle and are available on the DUNE wine website; www.dunewine.com

Coming up in the New Australian Collection...

Look out for the upcoming releases from this collection. 2017 Negroamaro and 2017 Montepulciano will be bottled later this year and are due for release in January. Contact Lis at elisabeth@coriole.com to book your allocation - stock limited.



Mark Lloyd wins this year's Gourmet Traveller Len Evans Award for Leadership in the Australian Wine Industry

"...his forthright views and refusal to compromise meant that many of us came to accept the notion that life is indeed too short to drink bad wine...he was, in short, a leader."

Peter Forrestal on Len Evans

Recently at the Gourmet Traveller Winemaker of the Year awards Mark received the Len Evans Award for Leadership in the Australian Wine Industry. The award was primarily for Coriole's role in introducing new varieties into Australia and encouraging local growers.

The heavily guarded identity of the winner was revealed on the night through a wine options game played by the 200 wine producers and journalists in the room. The mystery wine was Coriole 2017 Picpoul (first planted in Australia by Coriole), affirming Mark Lloyd as the recipient. The award also recognised Coriole's role in the development of the Australian Olive Oil industry as well as for its leadership with Arts and Culture in wineries.

"...in doing what he believes needs to be done or what he wants to do, he has pointed the way for others to follow."

Peter Forrestal on Mark Lloyd



Congratulations to the Coriole team for being awarded the Great Wine Capitals best of tourism 2017 Arts and Culture Award and making it as a finalist in the 2017 South Australian Tourism Awards.

"When speaking about the many ways in which Coriole nurtures the local arts community (Mark Lloyd) simply shrugs and remarks, "life is about art, when you have opportunity to make it part of your business you're so fortunate."



Herbicide gives way to compost

Wineries have become compost producers using their marc (the solid remains of grapes after pressing) and stalks from the vintage. We mix the winery bi-product with straw and chicken manure to guarantee a good brew, temperatures getting over 70 C when in its hot phase!

This is a wonderful way to treat the soils under vine. Far better than using herbicide, a great way to make use of waste and so much better for the environment!



OVERSEAS FREIGHT FROM CORIOLE JUST IN TIME FOR CHRISTMAS

Contact velvet@coriole.com or call 08 8323 8305 for more details

CALENDAR OF EVENTS

www.coriole.com/events | velvet@coriole.com

>> Dec 16 - 17

The People's Messiah in the barrel room
Orchestra, Singers, Organ, Timpani...

>> Dec 29

Here's to Now
FKJ, Nai Palm, Jordan Rakei, Jonti and more...

>> Jan 13

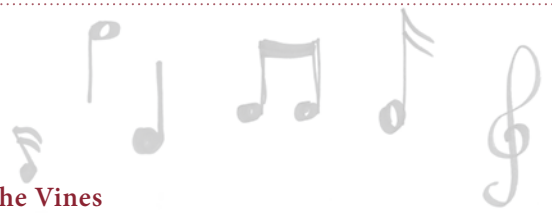
Opera in the Vines

Catriona Barr, Desiree Frahn, Jeremy Tatchell, piano and cello...

>> Jan 28

Shakespeare in the Vines

Twelfth Night. Essential Theatre and the 12th summer performance at Coriole...



How do you want to hear from us?

There's a lot going on here at Coriole and as much as we'd love to share it all with you, we don't want to harass you, your inbox or your letter box!

News includes:

1. Crush Bulletin - New Releases | Special Offers | Wine Dinners | Restaurant | Cellar Sale | Coriole Press (email version) *approx. 10 emails/yr*
2. Newsletter - The Coriole Press - Hardcopy print (we will need your mailing address) *2/year*
3. Phone Call - Exclusive Wine Offers *2/year*
4. Arts & Events - choose from:
 - Coriole Festivals (Spring Affair | Sea & Vines | Here's to Now & more...)
 - Classic Arts & Events (Shakespeare in the Vines | People's Messiah | Opera in the Vines & more...)

Choose one, some or all!

Email alexandra@coriole.com or call Alex or Lis on 08 8323 8305 to update your preferences

All updated preferences received before December 31st go in the running to win a

Magnum of Coriole 2015 Estate Shiraz

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