



Hello friends,

It's "all systems go" at Coriole at the moment. Vines are in full growth mode, there are plenty of wines heading to bottle and it's nice to see people around enjoying the estate - not quite as busy as same time last year, but reassuring nonetheless.

The talk in the district is varied. The 2021 vintage will be remembered as one of the all-time best, a rare combination of phenomenal quality across the board and healthy yields. Saying that, we are seeing some impacts of the loss of the Chinese market, with some growers looking for new buyers for their fruit. Driving through the district you can't help but notice many vines have been scrubbed up which is something we haven't seen for some time! For the most part these are commercial scale vineyards of varieties such as cabernet and merlot where reduced demand from China and locally has persuaded people to look for other opportunities. These will likely be replaced with Mediterranean varieties such as nero d'avola, fiano, sangiovese and grenache, for which demand is very strong.

In our vineyard we are saying goodbye to our last patch of merlot and our barbera. Whilst able to produce good wines both vineyards lacked the consistency year in year out to deliver a sufficient crop to make them viable. In their place comes more sangiovese and nero d'avola as well as some more plantings of clairette blanche and grenache gris.

In the olive grove, more of our olive oil varieties of koroneiki and leccino are grafted across to kalamata for table olive production as we increasingly see the better quality olive oil coming from fruit from higher altitudes around Mount Compass or the Adelaide Hills.

Our revegetation works continue apace, with Mark roping in people left, right and centre to plant thousands of natives across our vineyards over the winter months. This helps to increase biodiversity leading to increased bird and insect life.

We encourage you to make a visit, enjoy lunch in the restaurant or a tasting on the terrace. We'd love to welcome you.

On behalf of the Lloyd family and the Coriole team we wish you all a healthy and happy end to the year and hopefully the opportunity to see people for the first time in many months.

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## NEW AND NOTEWORTHY



We now have 4 or 5 different fiano vineyards that we can harvest at separate times to achieve the broad spectrum of flavours that this wine can deliver. Our 2021 *Fiano* features bright, fresh aromatics - cut pineapple, preserved lemon, some honey characters, then savoury notes. We allow a small amount of skin contact in the press with some blocks, and around 20 to 25% is barrel fermented to accentuate mid-palate weight and the natural texture of the variety, but the wine maintains its fresh style.

Our 2021 *Nero* has only recently gone into bottle, and just won a Gold Medal at the Royal Adelaide Wine Show - the highest scoring nero d'avola in show! Nero grows mainly at the top of our contour hill (you can see it in the image on the newsletter front page, to the left of the winery) - a windy exposed site - but its toughness in the ground then produces a beautiful wine. Fragrant, very aromatic, medium-bodied, a plush palate with soft tannin. Perfect to enjoy with a charcuterie platter or a mix of antipasto whilst watching a spring sunset.



The "Pettigala" shiraz vineyard with 50 year old vines is located just below the Nero vineyard on the contour hill. The vineyard is typically the most fragrant, spicy and perfumed out of the Coriole estate shiraz blocks. The name "Pettigala" comes from the Pettigala area in Sri Lanka, home to tea production and spice farming. When this wine showed its characters of black tea, cardamom, clove and cinnamon, we had to name it as our own "spice mountain". Produced as a single vineyard wine for the first time, our 2019 *Pettigala Shiraz* has beautiful fragrance and length of flavour.



Our Laneway Sangiovese vineyard was planted in the mid 90s in the foothills of Willunga, the soils are stony and free draining, and the gully breezes provide a cooling influence. Our first Single Vineyard wine from this site, the 2020 *Laneway Sangiovese* explores a more ethereal expression of sangiovese - it's floral, fragrant and vibrant, with a finer tannin profile. The medium weight and vibrancy of flavour is a counterpoint to our other single vineyard sangiovese - the rich, robust and earthy Vita Sangiovese.



## EXPERIMENTATION IN THE WINERY

*Duncan Lloyd writes...* Every job is prone to some repetition; monotonous tasks that are crucial to the continuation of vital operations. For example - dry goods stock take, routine wine analysis or tasting through 40 cabernet barrels.

Thankfully one aspect of my job is to try new things, experiment and learn. Mark once mentioned "if you aren't throwing wine away after each vintage you're not experimenting enough". He didn't say it with a lot of conviction, assuming he didn't want me to take it literally, but the idea remains. One shiraz block will easily become three or four separate batches so we can look at various skin contact times, ferment temperatures, oxygen management or simply what happens when we do nothing. Thankfully, for the sake of my job, the complete hands-off approach is seldom rewarded. Two barrels of 2021 Grenache can attest to this and will likely find a new home on a free-range distillation farm up the road.

Other trials we are working on include looking at new maceration techniques to increase aromatic intensity on whites. And comparing a top-tier single vineyard shiraz matured in traditional 300L hogsheads against large format oak casks. Early signs are very promising but only time will prove the results. I'll let you know if it was a success!

## A TABLE STORY

*Mark Lloyd writes...* One day a friendly Coriole lover made a pronouncement; “there seems to be a lot of unusual tables at Coriole.”

Those seated at the table started a little game - think of another table. And yes, she was right - there are indeed many tables with a story behind them at Coriole.

A table is where many of life’s wonderful connections, discussions, memories and bonds happen. And of course - Coriole wines are made for the table. No wonder so many tables have been built, left behind, and never thrown away over the last 40 to 50 years.

- “*The Trott Table*” - tagged in honour of Greg Trott of Wirra Wirra, who was a great entertainer and hosted many gatherings at long tables (1st picture to the right).
- Artist, wood worker, designer, community activist and kids circus trainer Jerry Keyte is responsible for many rustic unusual buildings, houses and structures in our region. His materials include original boughs of gums - but always with curves. He created a beautiful, rustic table for the cellar door tasting deck (2).
- A table for the Fig terrace was made by a former Coriole employee, Rod - who created tables made from the jarrah wood taken from past waxed lined oak vats (vats that are now of course all stainless steel!).
- Another former Coriole employee, Craig, welded steel rod to hold a fine heavy piece of local Willunga slate, a beautiful table for the garden (3).
- Darren Oakes, father of our effervescent Cellar Door Manager Velvet, responded to our plea for tables for the restaurant.
- The *Burrell 18th century school table* donated by Chris and Margaret Burrell, now used in our original cellar. Chris was, for 15 years, the Artistic Director of the Coriole Music Festival.
- Our long restaurant tables were created by a local retired artisan. Heavy lacquered and poorly regarded radiata pine cut down from a Coriole vineyard with enthusiasm and then put through a Lucas Mill. (The pines have since been replaced by gums and revegetation.) (4)
- Raupach family large heavy table. Made by Coriole employee Kate Potter’s great-grandfather, this table was sent off to remove the layers of dark polish. The joinery called back - “we have shaved the surface and found that it is Huon pine- we are just wondering whether you still want it resurfaced with a dark lacquer as arranged!”

And what about the next table under construction?

Colin Tilby artisan from Mount Compass making a tasting table and wine display racks for the cellar under the old house. Colin is planning to use the walnut wood obtained when a dangerous limb was removed from an enormous old walnut tree growing on a Coriole vineyard.



## SUMMER SOUNDS

Our winery team listen to a lot of music while they’re making the wine that will eventually go into your glass.

Senior winemaker Duncan Lloyd, assistant winemaker Andy Zolotarev and cellar hand Max McHenry have put together a Coriole winery playlist for you to enjoy. Next time you’re opening a bottle of Coriole wine with friends, we’d love for you to put on on the playlist and listen to the same tunes that our winery team enjoyed as they were crushing grapes, plunging tanks, filling barrels and labelling bottles.

There is some musical expertise on the team - whilst studying winemaking part time and working as Coriole’s cellar hand, Max is also a musician known as Max Savage. He’s the frontman of the band *Max Savage and the False Idols*, and has performed at WOMADelaide, the Clipsal 500, and in 2021 he debuted a critically acclaimed new work at the Adelaide Cabaret Festival.

You can find the playlist at:

[BIT.LY/CORIOLEVINTAGE21](https://bit.ly/coriolevintage21)

## EVENTS

It's been some time since we've been able to offer a full calendar of events, but we're inching back to a sense of normality with events in the calendar over the summer months!

**Handel L'Allegro** - Join us for Handel's L'Allegro on Saturday 18th December and Sunday 19th December - *Mirth, Melancholy and Moderation; a sensuous celebration of nature from 1740*. For more information and to book, visit [www.coriole.com/handel](http://www.coriole.com/handel)

**Shakespeare in the Vines** - Shakespeare in the Vines is back! It will be held on Sunday 6 February 2022. We'll be sending more information to our email list, or keep an eye on [www.coriole.com/events](http://www.coriole.com/events) for more information soon. *(Past event pictured below)*

**Coriole Music Festival** - The Coriole Music Festival will be held on 21st and 22nd of May 2022. The festival can be found at [www.coriolemusicfestival.com](http://www.coriolemusicfestival.com), join the mailing list at the website to be the first to find out program news and booking information.



## THE MCLAREN VALE CELLAR DOOR TREE TRAIL

Trees give us life - they provide the air we breathe, provide shade, reduce soil erosion and provide a home for local wildlife. To celebrate the importance of trees, the Willunga Environment Centre has created a unique tree trail incorporating 54 beautiful trees at 14 cellar doors in the McLaren Vale Wine Region, and we're thrilled to be participating and included on the trail.

Our office manager Lis and our gardener Kim took on the application of the tree trail here at Coriole. They catalogued and measured the trees that would be included on the trail and consulted with the Willunga Environment Centre on the project. Kim then created an activity sheet for children participating in the tree trail, and Chris Jones from our maintenance crew worked with Kim to cut, sand and oil wine barrel tops which will display the information for each tree. Five Coriole trees are included on the trail, including our ancient mulberry tree (below) which is estimated to be 140 - 180 years old!

We'd love to see you here at Coriole if you're exploring the McLaren Vale Cellar Door Tree Trail - it's wonderful way to discover new things in our beautiful region.





## EXPLORING THE MUSEUM

*Peter Lloyd writes...* We were recently faced with a dilemma where many of Coriole's early vintage wines had failing corks due to poor storage at some point in their life. Several cases had been left upright for extended periods of time allowing the corks to dry out.

We only had around ten dozen from the 1970s and 1980s remaining, and realised if we didn't do something soon we'd lose a big piece of our history.

I asked around and Penfolds were often cited as the best example for their well-known recorking clinics. This service allows customers to bring their bottles of wine in to be assessed and recorked, knowing full well that a little piece of bark cannot be expected to hold up indefinitely!

Winemaker Duncan, assistant winemaker Andy, Grace from our cellar door and I sorted and catalogued all our older wines under cork over a few days. The variation was large, some bottles were quite ullaged and others with perfect fill heights.

The process involved removing the tin capsule, carefully extracting the cork, using a small amount of dry ice (CO<sub>2</sub>) to protect the wine, having a small whiff and re-corking!

Any immediately faulty bottles (cork taint, oxidised, elevated VA) were discarded – although these were thankfully few and far between – the rest were re-corked. If the fill level was low, we topped with up to 2% of a current vintage equivalent wine. We mainly used a medium-bodied shiraz from 2021.

Interestingly, there did not appear to be a large qualitative difference between those bottles with lower fill heights, there was certainly bottle variation across the wines but it seemed to be more random. It became apparent when a bottle had been exposed to heat or light and these were discarded, showing maderised or "cooked" qualities.

Some real gems from the tastings were a 1986 Riesling Chardonnay, a 1977 Shiraz, 1973 Special Burgundy, 1970 Claret, 1985 Touriga Shiraz and 1994 Chenin Blanc.



Wine Australia's 2021 vintage report has been released, and the Australian winegrape crush for this year is estimated the largest ever recorded! It was 31% above the 2020 harvest and 17% above the 10-year average.

South Australia's vintage contributed 52% of the national crush.

Some interesting insights to come out of the vintage report:

- McLaren Vale only recorded 4% of SA's harvest, but produces almost as much as the entire WA harvest!
- The top 10 red and top 10 white varieties together accounted for 96% of the total crush in 2021 - the remaining 4% was made up of a further 68 red and 58 white varieties.
- Prosecco showed the strongest growth, up by more than 50% compared with 2020 and more than 100% compared with the 5-year average.

*Pictured left - 2021 harvest at Coriole in our Lloyd Shiraz block.*

## RECIPE – BBQ OCTOPUS

Gather at Coriole head chef, Tom Tilbury, serves seasonal ingredients from local producers in rustic but elegant innovative meals. He's provided us with a beautiful spring recipe for you to try at home - BBQ octopus with peas and broad beans. This recipe feeds four, enjoy with a glass of '21 Coriole Nero.

### Ingredients

8 baby octopus

### Marinade

1 tbsp white miso

Juice of one lemon

1 tbsp grape seed oil

Salt to taste

1 tsp white sugar

### Broad bean purée

1 cup dried broad beans, soaked overnight

Zest and juice of one lemon

1/2 cup Coriole olive oil

1 tbsp Coriole Red Wine Vinegar

1 garlic clove

Salt to taste

### To finish

1/2 cup of fresh peas, podded

1/2 cup broad beans, podded

1 cup flat leaf parsley leaves

1 cup fennel fronds

1/4 cup Coriole olive oil

Zest of 1 lemon

Sea salt to taste

To clean the octopus, cut the tentacles away for the head, discard the hard beak that is inside the tentacles, turn the head inside out to remove the insides of the octopus head. Set aside in a clean bowl. For the marinade, whisk all ingredients until combined and pour over octopus, place in fridge overnight.

For the the broad bean purée, cook soaked beans in 5 litres of water until soft, once completely soft, strain excess water off and place beans in blender with the rest of the ingredients apart from salt and blend until smooth, adjust with salt to taste.

To cook the octopus, preheat a BBQ or charcoal BBQ, remove octopus from the marinade and grill until the colour of the octopus changes. Place in a bowl and set aside.

To finish - bring 5 litres of water to the boil in a medium sized pot, add 3/4 cup of salt. Blanch beans and peas in water for 10 seconds and refresh in iced water. Once completed chilled, remove from water into a bowl, add fennel fronds, parsley leaves and dress with olive oil and set aside.

On a large serving plate add broad bean purée to create a base, place the octopus on top, add the pea and broad beans and herbs, lemon zest and sea salt.



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

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