

2018 ESTATE CABERNET

Coriole Cabernet Sauvignon is sourced from estate vineyards that are approximately 30-40 years old. Soils are terra rossa – red, brown earth over limestone, which have proven to be ideal for growing cabernet in McLaren Vale.

Tasting note

A classic McLaren Vale cabernet offering up aromas of dark, juicy blackcurrant, cassia bark, sage flower and worn leather. A medium to full bodied wine full of blackberry, aniseed and jubey fruit, boasting firm, fine and textural tannins with spice and length.

Serving suggestion

Slow braised meats such as osso bucco.

Winemaker says

This cabernet is matured for 18 months in French oak, creating a wine that displays enticing layers of cassis fruit complemented by a perfumed nose, and balanced by the fine tannin structure that is a hallmark of McLaren Vale. Our region's cabernet is receiving well deserved recognition and appreciation as a more elegant expression of the variety.

Technical notes

Region (GI): 100% McLaren Vale Varietal comp: 100% Cabernet Sauvignon Alcohol: 14.4% Total acidity: 6.35 g/l pH: 3.61 GF: 0.8 g/L

2018 vintage

After solid rainfalls during 2017 and early 2018 the vineyards were in good health heading into the growing season. Early spring was cold which led to late budburst and early predictions were for a late vintage. As the season progressed rainfall reduced and we had several warm spells which brought on ripening. A warm dry summer led to much lower yields than initially expected, some bunch weights were half what they were in 2017. Picking started in earnest in mid February and proceeded at a leisurely pace throughout March and into early April. 2018 is a vintage of exceptional quality. The resulting wines are intense and concentrated, the whites rich and flavoursome, the reds structured and complex.

