



CORIOLE

McLAREN VALE

2018 Montepulciano

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 shaping up to be a vintage of exceptional quality and especially good for medium to full bodied wines.

Background

Montepulciano is late ripening and often the last variety we pick. We use fruit from both our Coriole and Willunga vineyards. At Coriole, the vines are grown on terra rossa which gives the wine a more structural element, whereas fruit from Willunga has richer flavour and generosity.

Tasting Notes

The 2018 Montepulciano is medium bodied, lightly floral, with excellent depth of flavour, black olive and tealeaf on the nose, following through to the palate along with rich dark fruits and a cherry chocolate character.

Serving Suggestion

Food match: Lamb rack with all the trimmings.

Winemaker Says

Montepulciano is a variety like Sangiovese but with much denser fruit profile and savoury tannin structure. The 2018 sees about 12 -14 months in French hogs' heads and has great fruit intensity for drinking now but has enough acid and tannin to cellar medium to long term, 5-8 years.

Region (GI): 100% McLaren Vale
Varietal Comp: 100% Montepulciano
Alcohol: 14.2% Alc./Vol.
Total Acidity: 6.2 g/L
pH: 3.5
GF: 0.4g/L

