

2020 SOLOIST SHIRAZ

Shiraz is a great tradition in McLaren Vale, dating back to the 1850s. The first Coriole Shiraz was bottled in 1970 with the first vines planted in 1919. 'The Soloist' is produced from a single Shiraz vineyard at Coriole – planted in 1969, on red-brown earth over limestone soil.

Tasting notes

The 2020 Soloist is a classic, dense, full-flavoured shiraz made for the cellar. With a deep crimson hue, this wine offers a complex nose of plum, blackberry, rosehip and roasted spice. The palate shows dark cherry, mulberry and cocoa. As a young wine it shows vanilla bean and boysenberry, but it's structural palate cements The Soloist's ageing ability.

Serving suggestion

As it's name suggests, The Soloist can sing on its own. For an indulgent dining experience, pair this wine with a rich, saucy beef bourguignon pie with a butter loaded pastry.

Winemaker says

This block of shiraz is grown on some of the deeper soils at Coriole. The intensity of this fruit is apparent from the day we crush it. 30% new French oak is used to showcase the depth of flavour these old vines show.

Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: Mourvèdre (55%), Grenache (35%), Shiraz (10%).

Alcohol: 14.2% Total acidity: 5.9 g/L

pH: 3.5 GF: 0.5 g/L

2020 vintage

A cool spring with windy conditions led to a delay in bud-burst, but the season then saw record temperatures in late December. This was followed by a mild January/February, at the start of harvest we were tracking 10 days later than 2019. This trend followed throughout the season with the final fruit coming in during mid-April. Yields were below average in shiraz and cabernet but healthy crops on most other varieties. 2020 whites are showing delicacy in their aromatics, with fresh natural acidity. The 2020 reds are displaying bright red-fruited fragrance with great intensity on the palate. The resulting wines have an even tannin structure giving depth and longevity with an elegance of fruit.

