



CORIOLE

McLAREN VALE

2021 DANCING FIG

The grapes for this classic blend are sourced from several family vineyards throughout McLaren Vale. Mourvèdre is grown near Willunga, in the south, on slate soil whereas the grenache and shiraz are grown on the northern end of the Coriole estate on terra rossa soils.

"Dancing Fig" refers to the many species of fig, fruiting and ornamental, that are grown at Coriole. The 2021 Dancing Fig blend is Mourvèdre (55%), Grenache (35%), Shiraz (10%).

Tasting notes

With a ruby red hue in the glass, this medium bodied red is driven by lifted fruit notes and mourvèdre's savoury tones. The nose offers up raspberry, spiced plum, rose and dried thyme. The palate is bright and moreish; soft, generous forest fruits - boysenberry, blackberry - and dark chocolate. This is a beautiful, textural red with great length and balanced acid.

Serving suggestion

A traditional Italian pasta made with pork and fennel sausage, rich thick tomato puree, oregano, parsley and a generous amount of Coriole kalamata olives.

Winemaker says

Dancing Fig is produced from mourvèdre from our Willunga vineyard, and grenache and shiraz from our Coriole estate. The wine is all about great generosity of fruit, but with a softer tannin profile coming from the mourvèdre and the Willunga soils. In the winery, we produce Dancing Fig by co-fermenting mourvèdre and grenache, with shiraz blending occurring post-ferment.

Technical notes

Region (GI): 100% McLaren Vale

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

Alcohol: 14.4%

Total acidity: 5.65 g/L

pH: 3.66

GF: 0.4 g/L

2021 vintage

2021 will be sure to be remembered as one of the great vintages in McLaren Vale. The vintage started off well with slightly above average rainfall through the winter and spring of 2020. Once the growing season commenced, we had healthy vines, and mild conditions through spring and summer. Vintage kicked off in mid-February and a well-spaced vintage saw the last fruit picked in mid-April. In our classic reds including shiraz, fantastic fruit condition and even ripening made life easy in the winery where we could watch each block express its identity - bright fruit and juicy flavours, with ripe, full tannin structures and impressive length of flavour.

