



CORIOLE

McLAREN VALE

2022 NEGROAMARO

Negroamaro is native to the warm climate of Puglia in Southern Italy, where it is known for producing highly aromatic, deep coloured wine. In McLaren Vale, Negroamaro is a late-ripening variety showcasing classic varietal perfume with a bright line of acid.

Tasting notes

A bright crimson beauty in the glass and even more impressive on the nose. It has a 'pinot-esque' quality; spiced cherry, raspberry, orange rind and white pepper. The medium bodied palate has lively, fresh acid, with blood orange, wild strawberry and amaro flavours, and features incredible depth for a lighter weight wine. Negroamaro is full of rustic character and savoury complexity, with fine, long, chalky tannins.

Serving suggestion

A late afternoon grazing platter, generously laden with duck rillettes, crisp baguette slices, citrus marmalade and blanched green beans with a drizzle of truffle oil.

Winemaker says

Negroamaro is a very distinctive variety in the winery with its spiced and 'Campari'-like aromatics, a favourite aperitif in our household. Due to its low tannin and delicate aromatics profile we age this wine for only 10 months in old oak. We recommend serving chilled in the summer months.

Technical notes

Region (GI): 100% McLaren Vale
Varietal comp: 100% Negroamaro
Alcohol: 13.6%
Total acidity: 5.5 g/L
pH: 3.53
GF: 0.4 g/L

2022 vintage

At Coriole, the 2022 vintage had similar beginnings to the fantastic 2021 vintage, with healthy rainfall through the preceding winter and early spring. Whilst we were in La Niña conditions we had a relatively dry November and December with cooler temperatures. There was a resultant yield loss in several varieties due to poor fruit set, affecting quantity but not quality. We continued into the new year with cooler than average conditions with no extreme heat events allowing even ripening and delaying harvest until late February. Red varieties looked excellent coming off the vine with great fruit condition and concentrated flavours.

