



# CORIOLE

McLAREN VALE

## 2022 NERO

The grape variety Nero d'Avola was originally grown in southern Sicily and thrives in a warm, Mediterranean climate, a very suitable variety for the McLaren Vale region. Coriole produces a fruit forward, youthful and vibrant early drinking style. This is Coriole's eighth commercial release.

### Tasting notes

Abundant with aromas of macerated cherry, raspberry and boysenberry with notes of rosehip and wild thyme. The palate is medium bodied with summer berry flavours, white pepper and amaro notes. A wonderfully easy drinking wine with intensity of flavour, a velvety, round palate, fine, supple tannins and a delicate, lingering finish.

### Serving suggestion

Simple and tasty foods such as a charcuterie platter, a mix of antipasta, mushroom arancini balls or a Napoli style pizza. This wine can be enjoyed day or night, rain or shine.

### Winemaker says

The Nero is sourced from two vineyards on the Coriole estate. One vineyard is handpicked with 30% whole bunches included in the ferment to highlight the aromatic qualities of the variety. The other vineyard is machine harvested and undergoes a more 'classic' fermentation. Both parcels are seasoned in mature oak for five months and blended before bottling.

### Technical notes

Region (GI): 100% McLaren Vale  
Varietal comp: 100% Nero d'Avola  
Alcohol: 14.1%  
Total acidity: 6.15 g/L  
pH: 3.55  
GF: 0.3 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. Shiraz and sangiovese looked excellent coming off the vine with great fruit condition and concentrated flavours. While yields were low across most whites, we had great natural acidity with chenin blanc and piquepoul both looking fresh and lively.

