CORIOLE PRESS



Hi friends,

As I head for Coriole from McLaren Flat the roads are deserted. Don't worry about checking the phone diary... I have no bookings next week.

Coriole seems empty when I drive in. "Duncan is somewhere back in the winery," says the assistant Andy, who is cleaning barrels. There is no one in the warehouse which is closed today. Dave the maintenance guru is welding in the annex on one of his two days at work.

Virgil the vineyard manager is busy somewhere. "I just hate not coming to work," he says. He is teaching some of the restaurant staff some simple vineyard tasks. He is sceptical but pleasantly surprised when they step up. Peter in the olive shed is sorting new seasons olives with restaurant front-of-house staff.

Velvet and Lis are swapping days in the office. They are busy fortunately. Sales are down but online and phone orders keep coming. Thanks to everyone who has supported us during this time.

And pleasingly on the desk is an order from a new distributor in the US!

We take a deep breath in this peaceful unknown period of slowness and reflection.

Please continue to enjoy our wines and take comfort in the simple pleasures of life.

Mark Lleyd.

New and noteworthy



The fruit for our 2019 Rubato Reserve Fiano is from our original fiano vineyard, which was the first to be planted in Australia, in 2001. With age, the vineyard has really proven itself to be one of our premium blocks. We work to extract a little more texture and the wine is fully fermented in seasoned oak barrels. Rich, medium bodied with layers of flavour and texture. Honey, ginger and hazelnut burst from the palate, and the finish is balanced, long and persistent. "It's super. Love it. 94 points" – The Wine Front

Our new vintage of Estate Shiraz from the stellar 2018 vintage. A slightly richer and denser wine than the 2017, whilst still retaining the hallmark Coriole elegance.

"Blackberry and blueberry, dark chocolate and hazelnuts, some spice and tar. It's full-bodied, dense and flavoursome, packed silty tannin, a savoury ferrous kind of thing happening, even acidity, and a bright almost brambly finish. It's a good release. Age-worthiness is assured. 93+ points" - The Wine Front





Our Riesling block vineyard was first planted in 1919 to a mixture of varieties. In the late 1970s it was planted to riesling before eventually been grafted across to shiraz is the late 1980s. (Our 1985 Rhine Riesling is still drinking beautifully!). It's a tough site, with very shallow rocky soil on ironstone and limestone. It faces north west and has the full exposure of the western sun. The resulting wine is always rich and powerful and in 2018 it was one of our top performing blocks albeit with minuscule yields. Full, intense and richly flavoured shiraz.

"Mulberries and plums meld with red liquorice and spicy oak, complex and primary. A wine of tremendous vitality, raspberry and plum fruits glide across the palate, a tease of mocha, high-toned acidity adds freshness. Modern in its elegance while celebrating the region. Very good indeed. 94 points" - Huon Hooke.

2016 was a superb vintage in McLaren Vale and the resulting wines have proven to be outstanding. Mary Kathleen Cabernet Merlot is a wine of richness and depth. Long and full flavoured, this Cabernet will cellar well for up to 20 years.

"Conceived as elegant and concentrated compared to normal opulence of McLaren Vale, I'll split the difference and agree that the hallmark of the wine is concentration, indeed extreme concentration. 95 points" - James Halliday



WANT TO MAKE A PURCHASE? USE THE ORDER FORM INCLUDED IN THIS NEWSLETTER, CALL US ON 08 8323 8305, OR VISIT <u>WWW.CORIOLE.COM/SHOP</u> TO BUY ONLINE. MIXED PACKS ARE AVAILABLE AT <u>WWW.CORIOLE.COM/PACKS</u>.

Coriole in the age of Corona



2020 vintage at Coriole started with our crush of Chenin Blanc in mid-February, and finished in early April with Montepulciano coming into the winery. No one could have predicted how much the world would have changed in those 7 weeks!

At the start of the COVID-19 crisis, it was business as usual with an air of caution but things were changing daily. The chairs at our meetings and daily vintage lunches started to spread further and further apart. We implemented a strict cleaning regime and installed a special hand wash station outside our cellar door and restaurant. And yes, we had to restrict our toilet paper supplies in the toilets so that we didn't lose too many to opportunistic customers!

Before long though, the Gather at Coriole restaurant was forced to close and our cellar door adapted, providing take away sales only. Most of our sales have occurred online or over the phone, we're delivering direct to our customer's doors as they stay home to stay safe.

However, things are going well here in South Australia. Soon we will be welcoming back visitors to McLaren Vale. Things will look different for a while but we know we'll all come out the other side with a new sense of perspective on health, life, family, friends, travel, business and the environment. We hope to see you soon!

Vintage 2020

Cool spring with windy conditions led to a delay in bud-burst which was followed by record temperatures in late December. This was followed by a mild January/February and with our first shiraz harvested on February 25th we were tracking 10 days later than 2019. This trend followed throughout the season with the final fruit coming in on April 16th.

Our viticulture team were kept busy from early in the growing season monitoring fruit development in varying conditions and managing each block accordingly. We could see yields were looking below average in shiraz and cabernet but thankfully healthy crops on most other varieties.

Whites are all showing very fresh and pure aromatic qualities, with fresh natural acidity. 2020 Chenin Blanc is shaping up as a brilliant fresh release and the barrel fermented fiano showing great depth of flavour. Sangiovese was also a standout with great vine balance leading to even ripening and fantastic flavour development.

We experimented further with co-ferments in the winery, introducing both fiano and grenache blanc skins into several shiraz ferments to enhance the aromatic and structural properties of the final wines. We also engaged with the Australian Wine Research Institute on a 'tannin' project which has given us some fantastic data on the development of colour and phenolics on some of our premium shiraz blocks throughout the ripening period.

Led by our new Assistant Winemaker, Andy Zolotarev, we also trialled some extended maceration on sangiovese. A small parcel of some of our MAT 7 clone spent 7 weeks on skins; perhaps a special release to look out for!

We welcomed Andy at the beginning of vintage 2020 and were joined by Max McHenry, our resident cellar master/musician, returning lab master Paul Zarins and from Paris (via her family vineyard in the southern Rhone) we welcomed Manon Renoux.

As always vintage lunches were an important part of our daily routine, standouts included Mark Lloyd's Kangaroo and Waygu Mousakka (with perhaps some help from his wife!), Paul's brisket rolls and Manon's sweet treats.

Duncan Lloyd, Senior Winemaker



AUBURN INSTITUTE

TO THE EDITOR. (r-The is the fourth year of my resident Auburn. I am well known to the peoim a radius of everal mick. I am to never to these de of my fellow coinsis

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SOUTHERN VINTAGE NOTES.

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Still further east and about three miles vin from Noarlungs is the vineyard of Hope vin Farm, cented in a sheltered nook of the gal rulge, having a southern and eastern aspect. This vineyard, which was commenced about 1 twenty years since, has been gradually the extended to thirty oreas—the varieties cells are

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bott refuse. Dout There are several other small vineyards on tally the ridge, whose aggregate area-15 or 20 THE GOVERNMENT GAZETTE.

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place of Friday, Sh October, for holding the Robe Circuit Court; also appointing Wednesday, 6th October, instead of Wednesday, 18th, for the sitting of the Mount Gambier Circuit Court. DISTRICT OF OREENS PLAINS.

Memorial from residents in the District of Green's Plains, protesting, against the proposal to include their property in the new district in the Hundred of Katina.

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RAILWAY RESERVE. Proclamation reserving lands in the Hundroid of Lacepede and Bowska for the purpose o the Singston and Narraccorte Raiway.

TENDER ACCEPTED.

Our "hundred year old vines" may be much older than first thought!

"About half a mile north of Mrs. Graham's is the farm of Mr. Balderston. The house and farmsteading are backed by the garden and vineyard on a beautiful southern declivity, and well sheltered from the north by the wooded ridge behind. There are about five acres planted with the red varieties cultivated in the district, and the wine possesses the usual characteristics. Like that of the other vineyards, it has generally been sold for consumption in its first or second year."

It was this paragraph, found in the 30 July 1875 edition of the South Australian Register, that proves to us that vines have grown here at Coriole prior to 1919, which is when it was first thought that the Lloyd shiraz vineyard was planted.

Lloyd family member Helen Bennetts, author of "*Willunga Almonds: Stories & Recipes*", first found reference to older vines whilst doing research for her book.

Helen explains: "The newspapers used to produce harvest reports, where someone would give an update of various crops from different areas around South Australia. I was looking for very early references to almonds in the area but also was fascinated by how important agriculture was at the time. I went down a rabbit hole and came across this article where the writer had walked or ridden around the McLaren Vale district and talked to people about the harvest – grapes this time."

Helen recognised the Oliver name and the name Baulderston – and the Coriole property is the same land as "the farm of Mr Balderston" referred to in the article.

Thanks to this record, we now believe the shiraz vineyards used to produce our Lloyd Reserve Shiraz were these same vines that were here in 1875 – previously thought to be planted in 1919.





For our 2020 vintage at Coriole we had Manon working with our winery team. Manon was born and raised in Paris but in 2007 her family bought a vineyard in Vaucluse – south of Rhône valley, not far from Châteauneuf-du-Pape. Manon told us about her home and her family's winery, Château Landra:

Château Landra is in a town called Pernes Les Fontaines, and most of our wines are in the Ventoux appellation - the Mont Ventoux is a small mountain, and is quite famous because of the Tour de France. All of the vineyard production is organic, and we use a natural philosophy, reducing intervention as much as possible.

Varieties grown in the area are mostly reds; shiraz, grenache, cinsault, mourvèdre and carignan, but we also produce rose and whites; roussanne, grenache blanc, and clairette for whites.

Château Landra's 12 hectare estate has buildings dating from the end of the 18th century. Warm and dry summers, fresh nights, the mistral wind and limestone silty sandy soil all combine to give us wines that feature high alcohol, strong tannins, intense ripe red fruit and spicy aromas, and nice acidity.

In February 2018 I went to Chile for vintage, which was an amazing experience - plus I got to skip winter in France - so I decided to try and work another international vintage.

McLaren Vale is beautiful and produces very good wines. Coriole has been a very friendly environment to work in – I like the feeling of being part of a big family here.

I'm enjoying all types of wines from fresh, easy-to-drink wines to more structured and complex styles. I like to have fun making wine and trying new things – every year is different and you never stop learning!

SNAPSHOTS FROM CORIOLE



Vineyard manager Mark Bates indicating that we need another support wire in this vineyard as we do our assessment of performance after vintage

After vintage is a great time to make and turn compost utilising our marc (solid remains of grapes after pressing) and stalks, straw bales and chicken manure. We size the heaps to deliver the optimum temperature, moisture and activity.





Shiraz, sunset, and the first campfire of the season

A granddaughter, a great painting, and a line up of wines. Four of us have just completed a blind tasting to assess our style while comparing Coriole with some outsiders.



Our Sandalwood vineyard in McLaren Flat is home to a unique accommodation offering - the **Sandalwood Shearing Shed** - designed and managed by Mark's wife, Libby Raupach. Enter the accommodation through the traditional shearing shed to arrive at a cosy selfcontained studio. Explore the surrounding cellar doors, vineyards, local beaches and great restaurants or escape to the country and walk the property. Find out more at www.sandalwoodshearingshed.com.au



Our beautiful new hand wash station outside restaurant and cellar door





Our Sandalwood vineyard has a "ring tree", likely created by indigenous people to mark a favoured spot. It is perilously close to power lines (which is why it is also ringbarked). This tree is the only recorded "ring" tree in SA (although now we discover there are many). A hammer stone was also found on the site, which is now in the hands of local archaeologists.



The ground mid row of the Montepulciano vineyard. This cover crop was planted last winter and in the spring was rolled and still shows a thick thatch of organic matter

Peter and Duncan Lloyd sampling 2020 vintage





Three decades of Sangiovese

We recently conducted a vertical tasting of 30 years of Sangiovese at Coriole.

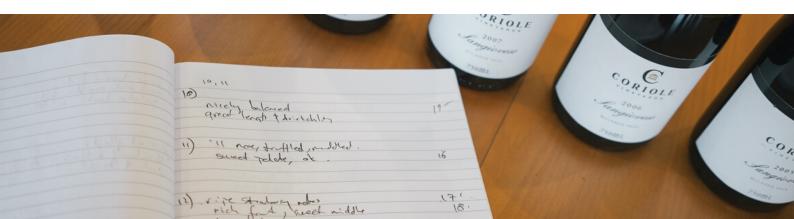
The first release for us was 1987 and the 2019 has just hit the shelves. It has been 35 years of experimentation with clone, viticulture, winemaking and marketing.

The journey continues but we feel each year our wines improve as does the consistency. Sangiovese is a very different wine to make than shiraz. It is a challenge from a viticultural point of view. It doesn't like cool wet weather and although it performs well in a Mediterranean climate, careful canopy management is essentially to protect the fruit from sun burn.

In most cases we also find that a blend from multiple sangiovese vineyards is is better than any single block, (aside from the odd year when a tiny amount of Vita Reserve Sangiovese is made from the original vineyard). This is in stark contrast to shiraz where quite often single vineyards beg to be bottled as individual lots rather than blending. The original wines in this tasting would've been single clone and single vineyard (some of the early wines would've had a small proportion of cabernet or shiraz blended in as well). For the last 15 years the wines are all multi clone (7-8 clones used) and multi-vineyard (up to 6 different vineyards across McLaren Vale). Should you have earlier sangiovese vintages in your cellar the below may be a useful guide - or if you have any bottles of the vintages not listed please contact us as we'd love to purchase them from you.

VINTAGE TASTING NOTE SCORE DRINK 1989 Browning ruby but bright, mature red plum. Fresh palate. Mid-weight, nice dusty tannin, lively but slight. Drink now 16 Bright and fragrant, cherry and clove spice, mature but attractive. Nice plush entry, fine and long, textured palate. Next 5 years 1000 17.5 1994 Soy, sayoury and bonox, meaty and varnished. Furry tannin, lacks a little fruit stuffing but sound. 15 Drink now 1995 Savoury and spiced palate, mid weight, lots of tannin, nice and complex: blackcurrant, sweet lifted dried florals. 17 Drink now Marmite and soy, cola, very savoury. Palate firm entry but not much fruit, sound but not overly interesting. Drink now 1996 15 Soy and dried red fruits. Firm furry tannin only just enough fruit to balance - needs food, preferably meat. Next 5 years 1998 17 1999 Classy, cherry and rose perfume, alluring. Plush, full, lots of tannin; redcurrant, orange peel, spiced fruit cake. 18 Next 10 years Mature but attractive. Cherry, tobacco and dried rose. Firm entry, red and dark fruit, herbal notes, lovely persistence. Drink now 2001 16 Vibrant, youthful, cherry choc and Campari. Firm, rich palate, a little diluted on flavour but otherwise nice and sound. Drink now 2002 17Mature, dried out, more cooked fruit, firm aggressive tannin, finds balance with air - certainly needs food. Drink now 2003 17 Meat and soy, then mulberry and cherry fruits. Interesting, full, rich palate, bitter chocolate, rum and raisin, needs food 16 Next 5 years 05 Brunello Sweet lifted and floral, glossy nose, very alluring, supple tannin, lots of plush velvety fruits, long and interesting. v good. 18 Next 10 years 2005 2006 A little muddled, riper style, plenty of full plush upfront flavour, lacks a little drive and intensity. 16.5 Drink now Savoury nose: cooked meats, bayleaf, cherry, rose. Leans up with air, lovely textured, full and rich, very good but rustic. 17 Next 10 years 2007 2008 Subdued, but feels rich, oak? Quite obtuse, hard tannic wine 16 Next 10 years Juicy red fruit, vibrant and full, very alluring and attractive. Firm, furry tannin, but rich. Textured strawberry balsamic. 2009 17 Next 5 years Alluring red fruits, rose and bitter orange peel, mature notes. Lovely mouth-coating tannin, red and dark fruits, v good. 2010 18 Next 10-15 years Red fruits, lifted florals, little truffle. Palate fine and long, little diluted, but lovely and fresh. Drink now 2011 16.5 Subdued, sage herbal notes then sweet red raspberry fruits, rich textured entry, long and direct, nice mouth-coating Next 10 years 2012 17.5 tannin with lovely drive, savoury but persistent Sweet glossy lifted and aromatic, bay leaf lift. Full and flavoursome, intense, very good and long rustic but all up front. 16.5 Next 5 years 2013 Alluring, red fruits and sweet perfume, blocky tannin but a lovely rich flavour on moderate frame - good. 2014 16 Next 5 years Sweet rich and bright fruits, very alluring, bay leaf notes, firm yet juicy fruit, very long and persistent, stained flavour. 16 Next 10 years 2015 Quercetin deposits - needs filtering before drinking Sweet fragrant pinot like nose, very youthful and vibrant. Firm tannin, full and rich. 2016 17 Next 10 years Youthful looking, juicy gamey notes, fragrant rose and rosehip. Attractive, moderate weight, fine tannin, lovely and long. 2017 17.5 Next 5 years 18 2018 Next 20 years

Intense cherry, tobacco sweet notes, palate is lush and fuller than the 2017 but has real grace and persistence. Very good.





Welcome back to Gather

After a break of over two months, it's very exciting to have our Gather at Coriole restaurant open again.

At the time of printing, our restaurant is open Fridays, Saturdays and Sundays. This could change in the coming weeks, so make sure you check our website for the latest updates. Online bookings encouraged – to book and to view a sample menu visit **www.coriole.com**.

Our five-course shared menu allows for a long and leisurely afternoon overlooking beautiful McLaren Vale. With multiple dining areas, we have plenty of space to spread out indoors and outdoors. Our team have always had very high hygiene standards but of course considering the current environment, these have been strengthened even further.

Our head chef, Tom Tilbury, has been wading through the kitchen garden here on the Coriole estate to see what's been growing after months of not being harvested! As always, he's using as much on-site vegetables, herbs, flowers and garnishes as possible; alongside local, seasonal and sustainable produce from our suppliers.

We've also appointed a new Restaurant Operations Manager to lead our front-of-house team. Jane Mitchell has extensive involvement in the restaurant industry here in South Australia and she is passionate about delivering an exceptional restaurant experience for our guests. Jane was appointed at the beginning of March, and she had to wait quite a while for her first day, but we're all thrilled that it's now all systems go!

So, while eating out is something that many people have been missing of late, for us it's also about getting back to what we know best here at Coriole - sharing our beautiful part of the world with those who visit us to eat, drink and catch up with family and friends.

Cellar in renovation

As a birthday present to ourselves (we celebrated 50 years of Coriole in 2019!) we agreed to finally restore the old cellar that lies underneath the homestead.

This was the original cellar for the property and is in surprisingly good condition. We've built a staircase and are nearly finished the repair works. Over the next few months we'll be installing black walnut joinery (the walnut grown, felled and milled on our Sandalwood property in McLaren Flat).

By the spring, when dining with us, you'll be able to wander down to the temperature controlled cellar to choose a 1990 Lloyd Shiraz or perhaps a 2004 Chenin Blanc to go with your meal.



Have you changed address or do you need to update your details? Please call our office on o8 8323 8305.

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