

CORIOLE PRESS

WINTER 2020



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 Lloyd.

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



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CALL US ON 08 8323 8305, OR VISIT WWW.CORIOLE.COM/SHOP TO BUY ONLINE.
MIXED PACKS ARE AVAILABLE AT WWW.CORIOLE.COM/PACKS.



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



SNAPSHOTS FROM CORIOLE

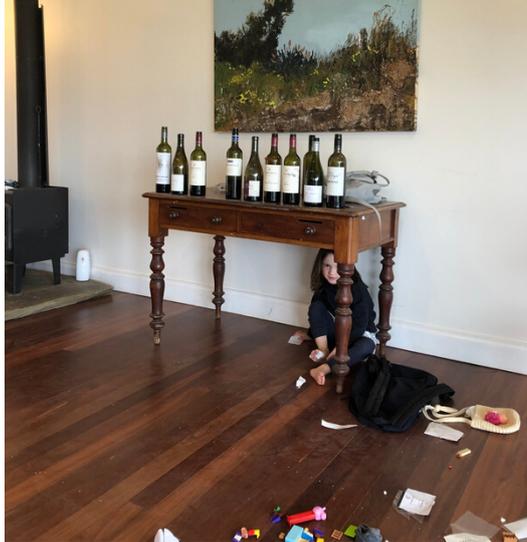


Vineyard manager Mark Bates indicating that we need another support wire in this vineyard as we do our assessment of performance after vintage

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.



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 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.

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 self-contained 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



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



Shiraz, sunset, and the first campfire of the season

Our beautiful new hand wash station outside restaurant and cellar door



Peter and Duncan Lloyd sampling 2020 vintage





Three decades of Sangiovese

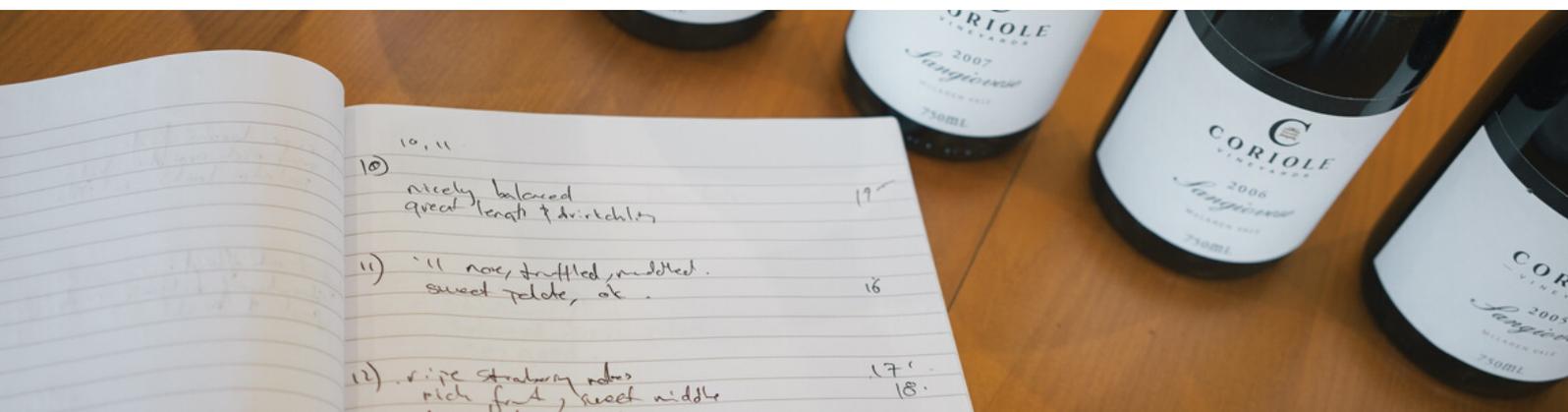
We recently conducted a vertical tasting of 30 years of Sangiovese at Coriole.

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 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.	16	Drink now
1990	Bright and fragrant, cherry and clove spice, mature but attractive. Nice plush entry, fine and long, textured palate.	17.5	Next 5 years
1994	Soy, savoury 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
1996	Marmite and soy, cola, very savoury. Palate firm entry but not much fruit, sound but not overly interesting.	15	Drink now
1998	Soy and dried red fruits. Firm furry tannin only just enough fruit to balance - needs food, preferably meat.	17	Next 5 years
1999	Classy, cherry and rose perfume, alluring. Plush, full, lots of tannin; redcurrant, orange peel, spiced fruit cake.	18	Next 10 years
2001	Mature but attractive. Cherry, tobacco and dried rose. Firm entry, red and dark fruit, herbal notes, lovely persistence.	16	Drink now
2002	Vibrant, youthful, cherry choc and Campari. Firm, rich palate, a little diluted on flavour but otherwise nice and sound.	17	Drink now
2003	Mature, dried out, more cooked fruit, firm aggressive tannin, finds balance with air - certainly needs food.	17	Drink now
05 Brunello	Meat and soy, then mulberry and cherry fruits. Interesting, full, rich palate, bitter chocolate, rum and raisin, needs food	16	Next 5 years
2005	Sweet lifted and floral, glossy nose, very alluring, supple tannin, lots of plush velvety fruits, long and interesting. v good.	18	Next 10 years
2006	A little muddled, ripper style, plenty of full plush upfront flavour, lacks a little drive and intensity.	16.5	Drink now
2007	Savoury nose: cooked meats, bayleaf, cherry, rose. Leans up with air, lovely textured, full and rich, very good but rustic.	17	Next 10 years
2008	Subdued, but feels rich, oak? Quite obtuse, hard tannic wine	16	Next 10 years
2009	Juicy red fruit, vibrant and full, very alluring and attractive. Firm, furry tannin, but rich. Textured strawberry balsamic.	17	Next 5 years
2010	Alluring red fruits, rose and bitter orange peel, mature notes. Lovely mouth-coating tannin, red and dark fruits, v good.	18	Next 10-15 years
2011	Red fruits, lifted florals, little truffle. Palate fine and long, little diluted, but lovely and fresh.	16.5	Drink now
2012	Subdued, sage herbal notes then sweet red raspberry fruits, rich textured entry, long and direct, nice mouth-coating tannin with lovely drive, savoury but persistent	17.5	Next 10 years
2013	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
2014	Alluring, red fruits and sweet perfume, blocky tannin but a lovely rich flavour on moderate frame - good.	16	Next 5 years
2015	Sweet rich and bright fruits, very alluring, bay leaf notes, firm yet juicy fruit, very long and persistent, stained flavour. Quercetin deposits - needs filtering before drinking	16	Next 10 years
2016	Sweet fragrant pinot like nose, very youthful and vibrant. Firm tannin, full and rich.	17	Next 10 years
2017	Youthful looking, juicy gamey notes, fragrant rose and rosehip. Attractive, moderate weight, fine tannin, lovely and long.	17.5	Next 5 years
2018	Intense cherry, tobacco sweet notes, palate is lush and fuller than the 2017 but has real grace and persistence. Very good.	18	Next 20 years





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!

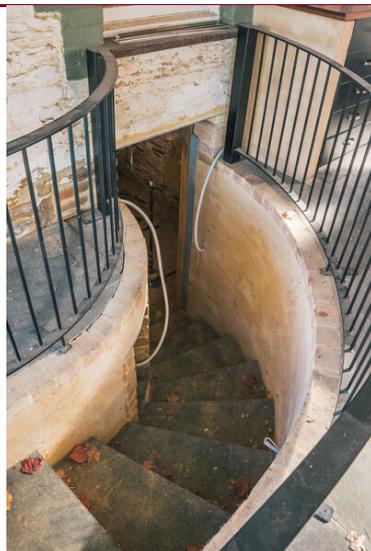
So, while eating out is something that many people have been missing of late, for us it's also about getting back to what we know best here at Coriole - sharing our beautiful part of the world with those who visit us to eat, drink and catch up with family and friends.

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 08 8323 8305.

P +61 8 8323 8305 | F +61 8 8323 9136 | E contact@coriole.com | www.coriole.com | PO Box 9 McLaren Vale South Australia 5171
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