



Hi friends,

For the first time in 40 years, this newsletter doesn't have Mark's words to greet you. The baton has been passed to me as Coriole's third-generation General Manager.

It has been a 50-year journey for Coriole so far, and the foundations have been laid for a solid yet forward-thinking and innovative business. Coriole has become recognised for its role in the Australian industry to find new wine experiences with new varieties. At the same time it has continued to show the strength of McLaren Vale shiraz. Mark's inventiveness and creativity has been vital in bringing this business to life along with the support of his siblings to ensure he remained focused!

In my new role as General Manager, I'll be working alongside my brother, Duncan, who joined Coriole as Senior Winemaker in 2017. We have plenty of work ahead of us to make sure Coriole continues to be considered as a leader in our field. It's a huge asset to have the skills of Duncan in the winery with the commitment to quality he brings. This is a competitive industry with a whole range of variables thrown upon us – especially this year.

Duncan and I both worked outside of the family business for over a decade before returning 'home'. I am grateful for all the time I've spent away from Coriole. I grew living on site at Coriole, I left to study and work at 18, almost 20 years ago, and have only just moved back to the area. The perspective I've gained places us in a good position to embrace opportunities and tackle challenges that may come our way.

We'll continue innovating and adapting to produce the highest quality wines. I also hope for us to become a leader in sustainable practices as we continue with our renewable energy program, recycled water and organic vineyard practices.

Thank you for your continued support and interest in Coriole and all that we do.

NEW AND NOTEWORTHY



A classic, traditional Coriole Chenin showing delicate fruits and spring florals – the 2020 Chenin Blanc is a cracker. The nose displays red apple and nashi pear, passionfruit, jasmine and quince flower. A clean palate fills the mouth with moreish textural acidity, with flavours of lychee, rosewater and white peach. McLaren Vale Chenin Blanc is all about a clean, crisp and easy drinking white, and the 2020 delivers on all fronts. A wine to enjoy now but it will also reward long term patience – Chenin Blanc can be a treat with 5 – 20 years' cellaring.

Montepulciano was first planted at Coriole back in 2001. We love the variety for its rich intensity and lovely array of savoury characters to balance the dark cherry fruit. It's late ripening and often the last variety we pick. Using fruit from both our Coriole and Willunga vineyards, the 2019 Montepulciano is medium bodied with excellent depth of flavour. Mulberry, tea-leaf, roasted spice, rose and soy on the nose, following through to the palate showing cherry, raspberry and bay leaf character. Drink now or cellar for up to 10 years.



A gold medal winner at the Royal Adelaide Wine Show, the 2018 Estate Cabernet is matured for 18 months in French oak, creating a wine that displays enticing layers of cassis fruit complemented by a perfumed nose, and balanced by the elegant tannin structure that is a hallmark of McLaren Vale. Wine Companion awarded it 94 points: "cassis, dried sage, spearmint and bitter chocolate notes, rounded up by a plume of savoury tannins, pliant and moreish." This wine has excellent cellaring potential.

The Coriole 2018 Willunga 1920 – named for the vines planted 100 years ago this year – has been elevated to a Reserve wine, the 2018 is the best ever wine that we have seen from this vineyard.

"Deep, dark and perfumed. Dark chocolate, damp earth, lavender and spice, ripe blackberry and raspberry, black olive rolled in dried herbs. It's full-bodied, rippling with earthy and ferrous tannin, saline and fragrant, has grip and depth of flavour, and rolls out very long, with a distinct toasted hazelnut flavour as it goes. Powerful and distinctive."

– Gary Walsh, *The Wine Front*





CORIOLE'S THIRD GENERATION AT THE HELM

As you would have read in the introduction to this newsletter, Peter Lloyd, grandson of Coriole founders Hugh and Molly, has been appointed General Manager of Coriole.

Peter takes over from his father, Mark Lloyd, who has managed Coriole for over 40 years.

A word from Mark:

Coriole has been my life for 40 years - and it will continue to be, while I will be stepping away from day to day operations of the business, I'll continue to have an advisory role, and will be spending more time in the vineyards with Vineyard Manager Mark Bates.

I'm very proud of what we've achieved during my time as General Manager. This generation of winemaking has been such an exciting time as we have progressed from limited varieties, largely revolving around the great traditions of Bordeaux and Burgundy, to the full spectrum of European appellations and grape types.

Thus we can find absolute gems such as Nero, Piquepoul and Fiano, and others that are so distinctive in their characters and can really excite the wine buyers of Australia, and increasingly in export as well.

Peter grew up on the winery property here in McLaren Vale, and joined us at Coriole as Sales and Marketing Manager in 2014, following a decade of diverse life experiences and fascinating jobs after university including wine portfolio management with one of Australia's largest distributors.

He is very creative with marketing thoughts and plans, but always authentic and true to the great traditions of the wine industry.

He'll continue to oversee all of the great work we do at Coriole, working alongside his brother Duncan, Coriole's winemaker, and the amazing team we have here.

I wish him all the best and hope next time you visit you'll get to say hello.

WHAT DO YOU DO ONCE VINTAGE IS OVER?

I seem to get asked that question a lot.

Vintage is a hugely critical time for us but that does not mean we can switch off for the rest of the year. In the winery we currently have over 700 barrels maturing 90 unique batches of wine (down from our peak in May each year). These all require tasting, checking, and topping.

In between this, we are looking at our next wines to bottle. After getting our 2020 whites, Rosé and Nero into bottle, we are currently finalising our 2019 Estate Shiraz and Cabernet and reserve and single vineyard wines. That is over 15 wines and 170 barrels to bottle before Christmas.

Luckily in between the data entry, equipment maintenance endless cleaning there's always the extra 'benchmarking' tastings we manage to squeeze in for our winemaking team, which involves comparison with wines from around the world. What follows is the endless wine quality and style debates!

Time to assess eighteen 2020 Sangioveses. Cheers!

- Duncan Lloyd





WILLUNGA'S 1920 VINEYARD ELEVATES IN 2018

One of the wines we've been most excited about over the last couple of years is our 2018 vintage of our Willunga shiraz - we named it "Willunga 1920", after the year the vines were planted.

The block, planted 100 years ago in the foothills of Willunga, is a gorgeous old vineyard with beautiful rich soils. The 2018 release is the best wine ever off this vineyard - which earned this wine an elevated place in our Reserve range for the first time.

The vineyard's potential wasn't recognised initially. The vineyard came into our family's ownership around 30 years ago, and it's been 20 years of work to bring it to its current level. A return to an organic system - although not yet certified - created a biodiverse environment of very rich, healthy, alive soils. Over the past decade, we saw vast quality improvements. In 2018 in our blind assessment tastings, this wine was on par with our Lloyd Shiraz vineyard as the top wines.

The fruit is hand-picked to give us the ability to make sure we leave any uneven bunches on the vine and only take the best bunches. In the winery we use a single open fermenter, giving a lot of care to the fruit to make sure it's able to express itself before spending about 18 months in French oak.

The resulting wine has great intensity and depth but with a bit more of a floral lift compared to the Lloyd block in McLaren Vale. The tannin is typically a little softer and suits an earlier release - the 2018 Lloyd won't be released until next year.

On the nose, mulberry, plum, soy and spice make way for a lavender lift. The beautifully rich palate is luscious and mouth-filling. This wine has a very limited production with just 200 cases produced.



EVENTS

Due to COVID-19, our usual summer events calendar is largely on hold. However, we are excited to welcome back the annual performance of **Handel's Messiah** at Christmas, which raises funds for music education, held on **December 19 and 20** in the evening at the winery here in McLaren Vale. To find out more and to book, visit [coriole.com/events](https://www.coriole.com/events).

Welcome Jane Mitchell - our new Restaurant Manager. Jane was due to join our team in March - but due to COVID restaurant closures, her first day was delayed somewhat! However, Jane has now seamlessly transitioned into the role of overseeing our restaurant operations. Jane came to Coriole with extensive experience in venue management, following time at Pike and Joyce and as owner of Leonard's Mill.

A word from Jane:

I love being back on the Fleurieu and am proud to work at Coriole. "Walking the walk" is important to me and chef Tom Tilbury's approach to sustainable food, passion for produce and high care factor show on every plate. Watching the chefs head up to the veggie garden every morning to pick fresh ingredients like asparagus, which are then served only a few hours later, is powerful point of difference.

We want to take you on a culinary journey of our region as we showcase the freshest possible ingredients sourced from our estate and nearby farm. Our menu is served in shared format so customers can enjoy a range of dishes and flavours, while understanding the ethos of sustainable produce and use of native ingredients. We are blessed to be able to source such fresh, quality produce grown in such a pristine environment and sharing that story and our ethos is a big part of what we do. I hope I get to meet you here at Gather at Coriole soon.





THE SOIL REVOLUTION

Mark Lloyd writes...

There is a soil and plant revolution taking place. Have you noticed? Have you noticed the seminars, field days, many books, focus vineyard days, webinars, podcasts, Richard Fidler interviews, Netflix doco - *Kiss the Ground* - Mallee Sustainable Farming and regenerative agriculture field days?

The field days are exciting as farmers discuss their practice and plan the next moves. But you can also sense the urgency to improve our ravished soils to help face the immediate climate challenges. It wasn't that long ago that if farmers had a problem they went to the chemical rep and said, "this is the problem, what do I do next?" Unfortunately there are still people that run their farms that way.

There is huge interest in the new understanding of soil. The biology of the soil has been the unappreciated aspect of viticulture. After all, the weight of humans is only 0.05% of microbes on the earth! The analogy of the gut and its relationship to health makes some sense. For humans, feed the gut a good balanced healthy diet and the gut microbes respond. Similarly, feed the soil, air and water and nutrients and plenty of organic matter and microbes flourish and make the soil naturally productive and resilient. Inorganic fertilisers are not needed in the long run as they quell this activity; as do herbicides and other inorganic chemicals and sprays.

Organic matter is the key and hence increasingly in vineyards we measure the level of carbon in the soil. The South Australian government is just about to publish its measure of baseline soil carbon levels across thousands of sites. Laying compost under vine in our region has become standard practice. However, it is best to keep something living in that soil all year round to encourage the premium environment, the development of roots and the vast living microbiological web.

The Dead Olive Award

I mentioned to my wife Libby that I had just created the DEAD OLIVE AWARD and I would be very proud to receive it myself and thus would she mind performing a little ceremony. She refused! But I protested. I have ripped out scores of these evil things that dominate our landscape and drown the possibility of increasing the bio-diverse life of our region. (Of course, we don't include our carefully managed Kalamata olive trees nearby!)

Tractor and chain eradication is the best method for feral olives although I wish I owned an excavator. Poisons are ugly and ultimately not successful as the olives regularly re-shoot 5-15 years later! I won't give up. I'll ask her again. Maybe there will be a photo in the next newsletter!

Congratulations to Velvet Oakes and her partner Sam on the recent arrival of baby Lenny!

Many Coriole customers would have come across Velvet, who has worked with us here at Coriole for many years as our Cellar Door and Events Manager.

Lenny arrived on 17 September, and Velvet is now on maternity leave enjoying these precious early newborn days. At Coriole we had fun guessing the baby's gender, arrival date, weight and name in a sweepstakes - Duncan and his partner Lara took out the win!

All the best to Velvet, Sam and Lenny - we can't wait to see him growing up around his Coriole family.



Sam, Lenny and Velvet



New spring growth at Coriole

Have you changed address or do you need to update your details? Please call our office on 08 8323 8305.

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