CORIOLE

WINTER 2021

Hi friends,

It has been an incredibly busy six months here at Coriole. Cellar door has been flat out – as has the restaurant – and there have been many visitors new to Coriole.

As you can imagine, a lot of them are from interstate, discovering Australian destinations now that they aren't able to travel internationally. Some have admitted that they did not consider visiting South Australia before COVID changed their travel options. They have been delighted to discover the charms of the Vale.

So to all our new friends, and those who have supported us for years - thank you!

We are looking forward with optimism. New vintage wines continue to impress and we are finding new markets and opportunities. We are fortunate to have been little affected by the China situation. Our exposure to the China wine market is small and mainly through Hong Kong. We have had no trouble finding other markets to make up the shortfall.

We are thrilled to have wrapped up one of our most exciting vintages ever with outstanding quality and healthy volumes healthy. Read on for senior winemaker Duncan Lloyd's in-depth update.

It's always fascinating to look back at past vintages. We recently conducted a vertical tasting of Mary Kathleen Reserve Cabernet from 1992 to the most recent vintage. We've included a summary of our assessment in this newsletter.

Thank you again, and we look forward to seeing you soon.

NEW AND NOTEWORTHY



The Optimist Reserve Chenin Blanc features fruit from our 1977 vineyard on the estate. This wine was cheekily named when the variety was widely over-looked – perhaps because of the large volume of low-quality examples internationally. The status of chenin blanc has been raised by some brilliant examples of the wine from the Loire Valley in France joined by Australia's recent contributions. The majority of our chenin blanc is released as a fresh, young style but The Optimist rewards those who want to explore this grape's versatility and potential to age.

Negroamaro is a light, fragrant, medium-bodied red – a recent addition to Coriole's New Australian Collection. The name Negroamaro translates to "black and bitter" but this certainly doesn't describe the wine. While it does have some lovely amaro bitter herb-like characters, it has soft tannins with great depth of flavour. This interesting wine has an attractive complexity ranging from its bright colour, alluring bouquet, hints of floral lavender and rose and a satisfying finish. It's proven to be very popular in cellar door as a lighter style red.





2020 *Montimaro* is our second release of this blend of four Italian varieties – 38 per cent montepulciano, 33 per cent sangiovese, 19 per cent negroamaro and 10 per cent nero d'Avola. *Montimaro* is blended in the vineyard, the four varieties harvested and fermented together for this unique blend. Each variety's role depends on vintage conditions. It's structure and darker fruit comes from montepulciano and sangiovese, with the negroamaro and nero d'Avola contributing fragrance, juicy fruit and acidity.

"A shimmering ruby, this is exceptional warm climate cabernet. The usual varietal pointers of blackcurrant, bouquet garni, graphite and the motley crew of herb aside, the tannin management here skilled, linked with an after-carriage of coffee grind bite. Real detail to these tannins. Compact. A noble sheen married to compelling length. 96 points" – James Halliday Wine Companion ... Read more about Mary Kathleen on the back page of this newsletter as we take an indepth look at how this wine has cellared over the years.







TOP 50 WINEMAKERS OF 2021

"The thing about emerging wine producers is they're a source of innovation, inspiration and new ideas. They're not shackled by conventions. They're free. Wide-eyed; adventurous; eager to travel; to experiment; to remix, they question everything. They create energy. They excite. And this is how they lead.

"Whether they're employed by an established company or running their own show; whether they're refining traditional styles or getting radical, we want to provide a platform for these people and their ideas."

- Young Gun of Wine

Duncan Lloyd was recently named one of Young Gun of Wine's Top 50 winemakers for 2021. This is a fantastic achievement recognising Duncan's work in honouring Coriole's winemaking traditions whilst pioneering new ideas, techniques and styles. He is making his mark as a third-generation member of Coriole's Lloyd family.

Duncan spent a decade honing his craft working at wineries around the world before coming "home". His first Coriole vintage was 2017.

"Coriole has firmly etched itself into McLaren Vale consciousness, producing intense but serenely balanced wines from the region's most prolific varieties — shiraz, cabernet sauvignon, grenache — but they have long been an innovator, too. Leading the charge with sangiovese in the 1980s, Coriole now make a raft of wines from heat-tolerant Mediterranean varieties — fiano, montepulciano, nero d'avola, piquepoul, for example — leaning on mid-weight styles that score high for drinkability and food friendliness. Today, joining his brother, Peter, and father, Mark, in the business, Duncan Lloyd has taken the winemaking reins, with "creative control" over the range." — Young Gun of Wine Top 50 Winemakers

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





AN EXCELLENT 2021 VINTAGE

Duncan Lloyd writes... Vintage 2021 started off well with slightly above average rainfall through the winter and spring of 2020. Once the growing season commenced, we had healthy vines. With mild conditions through spring we had a slightly early budburst and were looking on track for an early vintage.

The mild weather continued, allowing a long ripening period. Vintage kicked off in mid-February with shiraz and chenin blanc the first varieties to come off the vineyard. As the harvest season progressed we saw a slowing of ripening in some of our Mediterranean varieties allowing for a well-spaced vintage, with the last montepulciano picked in mid-April.

We had average yields across most white varieties with the resulting wines showing great clarity of aromatics. There is a beautiful acid-driven restraint in chenin and piquepoul this year, both with softly textured mid-palate. Fiano is lively and showing the full array of fruit and spice aromatics with some exciting barrels for our 2021 Rubato Fiano.

2021 will be sure to remembered as one of the greatest vintages for shiraz in McLaren Vale. Fantastic fruit condition and even ripening made life easy in the winery where we could watch each block express its identity. Again, there is bright fruit and juicy flavours across the board and great excitement for some of our single block wines, with ripe full tannin structures and impressive length of flavour.

The milder conditions throughout March have also shown to highlight the fragrance and fruit in our New Australian Collection varieties. Sangiovese, nero and negroamaro are all looking very strong with vibrant primary fruit and lifted aromatics.

Pictured above is the 2021 vintage team - Paul, Will, myself, Andy and Max. Paul is a real wine enthusiast, with a lot of technical experience and a talent for finding the blue swimmer crabs near his beachside home. Will joined us for vintage whilst restoring an old kombi for upcoming adventures. Max is our cellar hand, studying winemaking but also a highly regarded musician - his newest project will be premiered at this month's Adelaide Cabaret Festival. Assistant winemaker Andy is an incisive taster, with impressive ice hockey skills in the meantime!



Market Gardeners Brett and Keitha Young supply produce for the Gather at Coriole restaurant from gardens found both on the Coriole estate and alongside our Sandalwood vineyard in McLaren Flat. Keitha told us all about the project:

"It has been so fulfilling to grow so many diverse, rare and heirloom vegetable varieties that aren't found wholesale. Through our seed networks we've sourced some rare crops that aren't found anywhere in Australia, like some Ukrainian cherry tomatoes, Mexican yard long beans and Central American maize corn.

"We are also saving seed from the varieties that thrive the best and taste the best so that we can strengthen and adapt them over several years to our bioregion.

"Restaurants have the potential to significantly influence food culture so for Gather to prioritise our local, seasonal and organically grown food is crucial in supporting and reinvigorating regional, small scale and regenerative food systems, especially for the Fleurieu.

"We really appreciate Chef Tom Tilbury for his passion, flexibility and excitement for our rare, seasonal produce. He is always willing to take whatever we have, even when I text him with surprise finds that same morning, and then turn them into something creative, pickled or delicious. The food miles are minimal and our produce is always as fresh as can be, harvested and delivered the same day."

Above: Brett, Keitha and their junior apprentice!

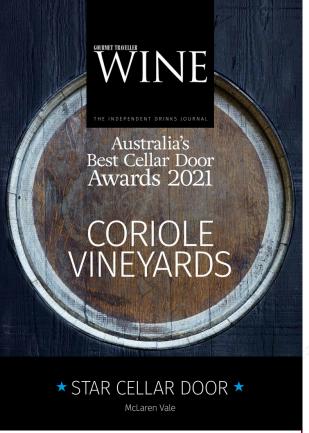


MARY KATHLEEN RESERVE TASTING

Mary Kathleen, "Molly", was born in 1914 and grew up on her parents' market garden in Marion. She trained as an artist as well as a nurse, and she met her husband-to-be, Dr. Hugh Lloyd, both in their dressing gowns, whilst on night duty. She had a split second to judge his age and placed hers several years younger than she actually was, knowing she could not be older than her future husband – an important consideration in the 1930s. Subsequent attempts to correct the story were foiled and she carried this secret her whole life only telling her niece that she was, in fact, the same age her husband! This didn't affect their relationship – they had a very strong marriage and remained in love until they died a few months apart in 1994. Molly was a very busy woman. Apart from farming pursuits that included dairy and almonds, she started the Coriole garden, painted, was widely read, an opera buff, a good dancer, wrote a memoir, played clarinet and piano – both classical and music theatre – for all the family parties.

Cabernet sauvignon plays a small but vital role at Coriole, and Mary Kathleen is the top wine of the variety. Production is very limited at around 200 dozen and the wine is typically sourced from a 1986 planting that sits adjacent to our Lloyd Shiraz vineyard. We strive for elegance and refreshment but also concentration and depth of flavour. We recently conducted a back vintage tasting to see how the thirty years—worth of Mary Kathleen was holding up. The tasting reinforced to us that this is a wine that ages magnificently. The '92, whilst nearly 30 years old, could still happily sit in the cellar for another decade or so. The most successful vintages showed great balance of structure and fruit. For many years a Cabernet/Merlot blend, as the decades have progressed the merlot proportion has dropped and is now a very minor component.

VINTAGE	TASTING NOTE	SCORE	DRINK
1992	Sweet cherry, nutmeg spice, fresh leafy cab aromas. Lovely sweet palate, fine & long, tobacco and dark blackcurrant	19	Now - 5
1993	Dark oily & sinewy, meaty, clove & sweet spice. Grippy upfront tannin drive the palate, dark fruits & spice, little chunky	16	Now - 10
1994	Maderised, bad cellar? Soft & juicy fruits, but lacking depth and substance - poor bottle. Last bottle from dubious cellaring!	-	-
1995	Meaty, bonox & soy, dried black currant, undergrowth. Oak evident on palate, sweet creamy blackcurrant, intense, rich, lactone	17	Next 10
1996	Nose light on, then Ribena & dried leaf. Lovely classic cabernet, nice energy & drive, elegant & fresh, bright & springy	17.5	Next 10
1997	Cooler year, nose a struggle: clove, mushroom, blackcurrant. Palate angular ♂ clumsy, tannin grippy, okay but lacks grace	15.5	Next 10
1998	Sweet cassis lift, cedar, graphite & aniseed: classy. Full rich palate & densely textured, nice breadth & depth, big muscular style	18	Next 15
1999	Aged characters, prune and plum, ripe. Palate plush rich & dense, sweet cherry, rich & unfurling but lacking a little mid palate	16.5	Next 10
2000	Nose shows sweet aniseed & clove, lavender & graphite. Palate is fine and spindly, acid driven; not overly interesting	15.5	Now
2001	Dusty, red fruits & then dark cherry on the nose. Concentrated, rich entry: dark cherry, tobacco, leather, sweet spice, full flavour	17.5	Now - 5
2002	Aromas meaty, bonox, lacking fruit. Palate has a rich entry, then a frame but without the stuffing, lacks depth & richness	15	Now
2003	Sweet ripe fruits, red and dark nose. Chewy and sinewy on the palate, Italianate like tannins, some sweet fruit $\mathscr E$ spice.	16.5	Now - 10
2004	Sage lavender, cassis & graphite, plush and seductive. Rich & textured, full flavour of Ribena & graphite, nice depth & direction	17.5	Now - 10
2005	Bright fragrant & lifted lavender, meaty. Very concentrated palate, rich grainy upfront tannins, a tussle between tannin & fruit	16.5	Now - 15
2006	Fresh & bright, cassis & sweet sage. Lovely supple palate, nice breadth & depth, granular tannin firm but nice dollop of cherry	18.5	5 to 20
2007	Rich & ripe nose, dense iodine, blood aromas. Very tannic, lacks grace & elegance, feels dried out will time help?	16	-
2009	Nose very bright & fresh, youthful, a little green. Lovely fresh elegance on the palate, bright & bouncy, fine, fresh & long	17	Now - 10
2010	Not a bottle left	-	-
2011	Truffle, mushroom, dark floral notes, 2011-like. Lovely fresh fragrant entry, dark fruits, truffle & coffee bean , moderate tannin	16.5	Next 5
2012	Shy nose, oily & savoury, mulberry & cedar. Granular tannin, nice directness & richness, bit good density & weight , serious	18	Next 15
2013	Savoury and meaty nose. Very savoury palate entry, then dark cherry fruits, lots of sweet spice, cured meats, tobacco & leather	17.5	Next 15
2014	Lovely sweet fruit, classy. Attractive sweet Ribena fruit but full rich tannin, needs time if it will get there. Sherbet acid	16	Next 10
2015	Rosehip aromas, tobacco & Ribena, very classy nose. Plush entry, lovely glossy tannin, nice drive on a medium+ frame,	17	Next 10
2016	Sweet mulberry, charry oak, then savoury. Nice drive & energy, mulberry & sweet spice, tobacco & graphite - good & dense	17.5	Next 15
2017	Lovely sweet concentrated cassis fruit. Plush palate, elegant graceful seamless, concentrated fruits, cassis & cassia bark,	17.5	Next 10
	graphite ℰ aniseed so persistent		
2019	Juicy primary cassis & mulberry - very fragrant. Plush dense rich, full bodied, fuller wine compared to the 2017 but lovely 18.5	18.5	Next 15
	grace ℰ depth of flavour.		



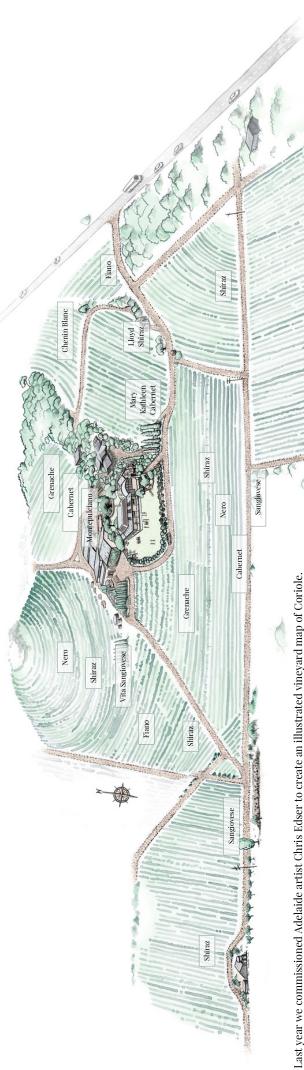
STAR CELLAR DOOR

Coriole has been named McLaren Vale's "Star Cellar Door" in the 2021 Gourmet Traveller WINE Best Cellar Door awards! It's an honour to take out the top spot for the McLaren Vale list.

Nick Stock wrote: "The aura of relaxation and warm welcome is palpable the instant you arrive at Coriole, where the Lloyd family has steadily developed an oasis of good wine, food, culture and sheer good living. The carefully renovated homestead and barn buildings sit amid mature gardens house a polished cellar door and restaurant, with further private spaces and a kitchen garden all in close proximity. Coriole has long defined the region's Mediterranean feel, combining simplicity and high quality in everything the winery team does."

We were thrilled to be recognised for our exceptional cellar door experience. If it's been a while since you've visited, we'd love to see you again soon!





The Estate vineyards are largely planted with shiraz vines, dating back over a century. The variety balance grown at Coriole is roughly 65% Shiraz, 10% Sangiovese, 5% Chenin Blanc, 5 % Cabernet Sauvignon and 5% Nero d'Avola. The remaining 10% is made up of Fiano, Grenache, Barbera, Mourvedre and Montepulciano amongst others. There are in total 25 different vineyards ranging from 90 to 3 years old.

The underlying geology is known as the Tapley Hill Foundation which is reputably over 700 million years old. This foundation

tends to produce deeply coloured red wines with good structure and backbone that show great capacity for aging.

Coriole's Estate vineyards are predominantly terra rossa soils - shallow with red-brown earth over hard capped limestone.

The map allows you to see exactly where your wine's fruit has been harvested on the Coriole Estate.

Coriole also manages small vineyards in the sub-regions of Blewitt Springs, Willunga and McLaren Flat giving us a range of different terroir to work with.

VINEYARD SHINES WITH THE SANDS OF TIME

About 15 years ago we purchased a 20-acre vineyard in the Blewitt Springs sub-region of McLaren Vale. It features sandy soils over clay, and hadn't been managed very well - with its sandy, free-draining soil, the previous owners had pumped it full of water and fertiliser, and grew varieties that weren't suited to the region. Over the next decade we worked to bring life back into the soil. The wines improved in quality each year with a style distinctive to the sub-region.

Peter and Duncan Lloyd had a desire to explore wines showcasing this vineyard's terroir, introducing varieties suited to the gently north-facing, late ripening site. The DUNE label was born. The vineyard was planted with varieties such as carignan, cinsault, sangiovese, grenache and grenache blanc. The first DUNE wines were released in 2016 and since then the range has expanded to include a variety of blends and single varietal wines that are driven by a fresh, aromatic style that this vineyard delivers.

"I am smitten by these wines. I writhe in agony about not having given them higher points and not buying more — the latter purely due to a cellar full of wine and only a brief time left to drink more than a token quantity of it. This isn't a part of the Coriole winery brand per se, but it certainly has the commitment of the Lloyd family, as well as its sense of humour." – James Halliday, Best New Wineries List, 2018

If you would like to find out more about DUNE wines, visit the website at www.dunewine.com. As a special offer to Coriole customers, enter the code **CORIOLEPRESS** at checkout to receive 10% off your order.

























EVENTS

On 1 May 2021 we hosted a special Tasting Australia event - Autumn Harvest Feast. Gather at Coriole chef Tom Tilbury was joined by two Victorian chefs - Andrew McConnell, whose restaurant group includes Cumulus Inc and Cutler & Co, and Brae's Dan Hunter

Tom says... "It was such a beautiful autumn day welcoming all the guests for Tasting Australia. Cooking with high profile chefs for Tasting Australia is great fun and creates a lot of excitement for the restaurant team. It was fantastic to see how the chefs approached the brief for the

While our events program was largely on hold in 2020, we are planning some new events for 2021 and 2022. If you would like to be first to know, make sure you sign up to our email alerts. Call the office on (08) 8323 8305 to sign up if you don't already receive them.

PRE-ORDER 2018 LLOYD RESERVE

Our 2018 Lloyd Reserve Shiraz will be released in November. This release is highly anticipated because of our decision to not release a Lloyd in 2017.

The 2018 is an exceptional vintage, but yields were low – just 9 barrels of Lloyd were produced. Sweet fruits, plum and exotic spice on the nose, and the palate is full, rich and dense with great persistence of flavour and intensity. This wine will reward careful cellaring for years to come.

If you would like to pre-order before the November release, please email orders@coriole.com by 31 August and we'll put your allocation aside. We will be increasing the price of this wine from past vintages but if you pre-order you'll be given the 2016 price of \$110.

"Deep to opaque ruby-red core and rim. Dark berries, olives and wakame aromas. Deep and weighted on the palate, A big wine but very well built with intense fruit and rich savoury umami nuances. A firm tannin profile accentuates the savoury characters and drives it very long. 95 points" *Stuart Knox, The Real Review*

