



Hi friends,

It hasn't rained since February, so McLaren Vale is looking unseasonably brown. Prior to this, it was a different story - our creek at Coriole was flowing in mid-December with the hills not browning off till January, which is something I don't recall seeing before! Summer was quite mild with only one period of intense heat during the March long weekend, bang in the middle of vintage. Thankfully, this didn't cause too many problems aside from a few hot vintage workers!

The summer and autumn have been very busy around the estate. Interestingly I've chatted to plenty of customers from New South Wales and Queensland recently who have come to South Australia simply to avoid the constant rain on the east coast. Our vineyards would love some rain, but from a tourism standpoint we've had idyllic autumn weather.

Olives and oil are looking very light on this season, due to poor weather in late November impacting fruit set. We are doing what we can to ensure consistent supply, which is a challenge, but we have a plan which hopefully will keep you in stocks of quality olives and oil.

Thankfully our McLaren Vale vineyards all performed quite well this season and I'm pleased to report we have good volumes of most wines, even Fiano stocks look strong for the first time in four years! We'll be able to share this with you in early July.

Our Adelaide Hills vineyard (pictured above) didn't fare so well with very poor weather in late November significantly impacting fruit set, so much so our Adelaide Hills Fiano wasn't even picked because there was so little fruit on the vine. A lesson in splitting your risk.

Funnily enough our top selling white wine in the cellar this summer was our 2023 Adelaide Hills Fiano (and Estate Shiraz took out the top spot for reds). Now in autumn, the Nero and our Sandalwood Grenache Gris / Piquepoul are taking poll position each week.

There is some negative talk in the wine industry at present but we're continuing to perform well and feel optimistic. Our wide range of varieties and markets keeps us well placed. We're soon to have wine on the water to China again and we have a big delivery of Nero heading out to Sweden next month.

There is talk of further consolidation at the volume end of town, and if this was to happen over 50% of Australia's wine production would be in the hands of three players... it's a diverse industry! I was just reading about a new variety of pineapple selling for \$395USD a piece, so perhaps they'll all divest and jump into pineapples!

A handwritten signature in black ink, reading "Peter Lloyd". The signature is fluid and cursive, with a long, sweeping tail on the final letter.

NEW AND NOTEWORTHY

Our **2023 Sandalwood Grenache Gris / Piquepoul** received 95 points from Wine Companion: "Such an exuberantly expressive nose at pitch-perfect ripeness, with rosy skinned apples, lemon balm, raw quince, orange peel and tart pomelo. Tension defines the palate, with vigorous natural acidity and a moreish netting of pithiness combined with a gravelly minerality to deliver this dry, sapid and deeply layered. Stunning!"



Introducing the first Coriole Chardonnay release since the 1990s! Whilst we would have previously released chardonnay wines from McLaren Vale fruit three decades ago, this new wine is of course made from fruit grown in the Adelaide Hills Wine Region. Every bunch picked for the **2023 Chardonnay** is hand selected as whole bunches. The fruit is then whole bunch pressed in the winery, followed by fermentation on full solids to produce quite a rich style, but retaining acidic freshness.

After a successful winery experiment with fermenting sangiovese for an extended time on skins in 2020, we repeated this process again in 2022. The **2022 Koukalaka Single Vineyard Sangiovese** had nine months on skins – with this extended time causing a softening of the wine's structure, forming longer chains of tannins. Sourced from our Blewitt Springs vineyard on Douglas Gully Road – the sandy soiled site gives this wine its unusual name – the name Koukalaka is of Hawaiian origin and means "Douglas"!



The **2021 The Soloist Single Vineyard Shiraz** won a Gold Medal at the McLaren Vale Wine Show in 2023. Produced from a single shiraz vineyard at Coriole planted in 1967 on red-brown earth over limestone soil, with natural irrigation from the contour hill looming above it. The resulting wine is a classic, dense, savoury shiraz ideal for the cellar – but is drinking beautifully now.



INTRODUCING OUR NEW ADELAIDE HILLS VINEYARD

Recently we purchased a vineyard in the southern part of the Adelaide Hills Wine Region. Not too far from us at Coriole, it's at a higher elevation to allow us to work with varieties that thrive in a cooler climate.

We've been working with growers in the Adelaide Hills for many years and love the diversity of styles that can be achieved at higher altitudes. The Adelaide Hills GI starts at the ridge of the hills (known as The Range) overlooking the McLaren Vale Wine Region, typical altitudes of around 400m in our part of the world. The climate is distinctly different — much later, much wetter, much colder and very different soils. This vineyard is only one kilometre away as the crow flies from our closest McLaren Vale vineyards but very often feels like another world.

We'd had our eye on this particular property for some time. It is conveniently located only 5 minutes' drive from our Sandalwood vineyard in McLaren Flat — from a management point of view it suited us beautifully.

It had been neglected somewhat but this was suitable for us, as we were always going to change what was planted to suit us! We also like the challenge of turning an underperforming vineyard into a premium one, as we've done several times already around McLaren Vale.

A well laid out vineyard with a variety of aspects, its gentle slopes are manageable compared to some very steep properties nearby. The soils are well suited to high quality viticulture and we're working hard to improve them further. It's also a very beautiful site, with lovely views to the south east and gentle rolling valleys. There are nice stands of remnant forest and the property teems with wildlife.

Established by Treasury Wine Estates in the 90s, the property was planted mainly to chardonnay and sauvignon blanc. Whilst we've retained some of these, we've planted chenin blanc, prosecco, and are planting sangiovese and then trials of pinot noir, gamay and others this year.

For fresh aromatic whites and sparkling wine, its very important for us to have this vineyard. We're also excited to have some sangiovese to work with from this site. In warmer years especially, we love shiraz from this part of the world as it provides freshness and aromatic lift, so we have shiraz in our planting plans. We're also very keen to reintroduce barbera and potentially nebbiolo in the Coriole range after determining McLaren Vale was a little too warm for these varieties.

So far, the vineyard is a lot of work and very expensive! We've reworked or restructured hedged pruned blocks, we've pulled out nero d'Avola which we felt would struggle to ripen on the site. We've upgraded the watering system, we've moved away from broadcasting herbicide and are working towards improving soil structure and health after many years of neglect. Our first wine produced from the property, a fiano, was our top selling wine in cellar door over the summer — so that's always a good sign!

We have a delicious chardonnay just ready to release from the stunning 2023 vintage. This wine is handpicked (best bunches only), whole bunch pressed and then fermented in oak on moderate solids.

It's a long-term project... but all good vineyard projects are!





VINTAGE 2024

Duncan Lloyd writes... No growing season is straight forward, however the spring/summer of 2023/2024 was definitely a 'moving goalposts' scenario.

Vine growth started relatively early with cool but sunny and dry conditions. Influenced by heavy talk of El Niño, we were predicting an early start to harvest 2024 with viticultural aims of stimulating canopy growth.

We then had a dramatic change from mid-November to mid-January. Wind and rain dictated this summer period, all irrigation was stopped and we suddenly found ourselves trimming canopies and leaf plucking to ensure sufficient light onto fruit for ripening. My predicted start date for harvest was swinging wildly. Then in late January, the rain stopped and we had (and continue to have) a prolonged dry and warm weather pattern. This was highlighted by the mini-heatwave over the March long weekend. Thankfully we had all of our whites, shiraz and the bulk of our sangiovese in the winery before this event.

In the end, we kicked off Vintage 2024 with some bright Chenin Blanc on 7 February and finished on 8 April with our standard last pick of Montepulciano. 90% of our harvest was done between the 22nd of February and 22nd of March.

In the winery this year we had our regular team of assistant winemaker Andy and cellar hand Max joined by vintage team Henry (his third Coriole vintage in a row!), Cat (who regularly works in the vineyard, and joined us for the two-three months in the winery) and Amelia (new to Coriole, but who has worked at other McLaren Vale wineries). As always, lots of processing to get through with a few tastings and good meals thrown in for enjoyment.

There are some very impressive looking shiraz parcels this year with great colour and concentration of fruit. With the wetter summer and bigger canopies, the whites are showing very bright acidity and pure fruit flavours. Nero, Negroamaro and Mataro all performed well with nice even crops and great fragrance and purity.

Pictured above: Henry, Amelia, Duncan and Andy in the back row, Cat, Max and Frankie in the front row.





EXPLORING THE RESTAURANT WINE LIBRARY

Assistant Restaurant Manager, William Kay-Jenkins writes...

As a family operated winery that has been handed down through three generations, Coriole has amassed a wonderful cellar of reserve wines going back to the early 1970s.

With the introduction of the Coravin system into the restaurant, we can now go through this collection, and view it, almost like a library – wandering the aisles, picking a bottle from the shelf, dusting it off and reading a page.

Coravin uses inert argon gas to preserve wines in bottle, with a sharp needle to puncture the cork and access the rested liquid inside. New to the Coriole Restaurant, we have put together an anthology of wines from our cellar for you to sample and enjoy by the glass.

It's a big task to narrow down the extensive collection in the cellar to offer a handful of wines to showcase at any one time. These wines, when found, are examples of McLaren Vale vintages gone by. The years spark memories of experiences and people – loved ones who might be there to share wines with us, or absent, an opportunity for us to raise a glass to them.

The Lloyd Reserve Shiraz from 1990 is a powerful expression of McLaren Vale shiraz, left to age for over 30 years, a testament to the cellaring ability of exemplary shiraz.

The cellar is also home to the 1994 Semillon, showing rich, buttered wholemeal toast and nuttiness. The 2008 Sangiovese is savoury and a perfect pairing for the restaurant's new pappardelle ragout dish.

Fresher examples include our 2017 Picpoul. Jumping out of the glass, a pear-like juiciness balanced by a bright acidity. The 2022 Rubato Reserve Fiano with its oyster shell minerality, dense tropical fruits and considered oak also features on our carefully selected cellar wine list.

For those in the know, the Coriole Barbera has somewhat of a cult following. We're frequently having to disappoint our guests with the news that we no longer grow barbera on the Coriole estate. But, for a limited time only the 2007 Barbera is on pour, exclusively in our restaurant. Beautifully softened, velvet tannin, a laid-back acidity, a spattering of dark fruit and concentrated developed savoriness. Reminds me of an old, leather bound, library book – I can't wait to read the next page.

AUTUMN IN THE RESTAURANT

Coriole restaurant head chef Patty Streckfuss writes... As the leaves start to change and the weather gets cooler, there are so many exciting things that we look forward to in the Coriole kitchen. An annual tradition is heading out for mushroom foraging – autumn is the best time of year for this.

Ingredients I love using at this time of year include pumpkins, pomegranates, and Jerusalem artichokes, each bringing its own unique flavour to the table.

When there's a surplus and more than we know what to do with, I'm inspired by the challenge to come up with new dishes and different ways to preserve the produce. The Coriole estate driveway is home to a number of fig trees – these taste beautiful but the season is fleeting. We preserved the figs so we can keep them on the menu a bit longer. We've also had an abundance of tomatoes, and bottled up their flavour to enjoy later.

We're currently working with quinces, pears, and apples. It's always an adventure navigating through the seasons. Each year the timings for each ingredient can vary and adjustments need to be made accordingly to ensure we are utilising as much produce as possible and minimising waste along the way.

We'd love to see you in the Coriole restaurant. Visit coriole.com/restaurant for more information or to book.



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Mark Lloyd writes... This photograph (above) was captured on top of the Willunga range on a steep hillside of one of our Coriole vineyards. This land has been regenerated with many native plants and is also home to a flock of sheep.

The 90 acres is managed by Brett (pictured left), a regenerative farmer. He has divided the area into nine paddocks with each paddock holding all the sheep at any one time. He moves the sheep frequently and before the many grasses have been stripped from the landscape.

Thus, the grasses continue to grow very easily. The microbes of the soil are very active and restore cycles of sugar (taken from the green photosynthesising plants) and returning nutrients through the plants roots. Also, hopefully, no inorganic fertilisers are required.

Well, that is the theory! But it does seem to be working. The photo shows, on the right, the lush active grasses which the sheep have only periodically grazed. This is compared with a neighbour on the left where sheep have roamed over all the paddocks in the conventional practise. The ground here shows less nutrient value.

This is not such a new practise though. Mark “Virgil” Bates, our vineyard manager (and ex-dairy farmer) pointed out at morning coffee that this has been standard practise in unirrigated pasture on dairy farms.

The next interesting questions are: have we improved the quality of our land? Have we increased the level of carbon in the soil. I’m very interested in how we can continue to improve our practices.

HAVE YOU CHANGED ADDRESS OR DO YOU NEED TO UPDATE YOUR DETAILS? PLEASE CALL OUR OFFICE ON 08 8323 8305.

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