



Hi friends,

I was asked recently about multi-generational family businesses, and why so many of them seem to be related to the wine industry. The suggestion was that in the wine world, there seems to be an inter-generational understanding or transfer of responsibility that seems to happen pretty seamlessly, compared to other industries.

Wine is, and should be, a game of patience. The growing of grapes and the making of wine is a long term pursuit. For example, we planted a shiraz vineyard 20 years ago, on a site that was formally an almond orchard — it wasn't in premium condition for grape-growing. For ten years, the shiraz was good, but it wasn't exceptional. So we started making some viticultural changes, and 13 or 14 years after planting the block, we started to see some improvement. Year on year this continues. Then by year 20, we have successfully nurtured this vineyard to become a premium producer.

In what other industry do you invest that much time, energy and effort in trying to create something? You get one shot each year in trying to demonstrate what this piece of land's potential and possibility is. Factor in vintage variation, winemaker variation, consumer demand, and your outlook becomes long term by necessity. In my opinion that's probably why family wine businesses do have to navigate multiple generations. There is so much to do, to see and to learn... and that's continuous.

The great asset of having our father, Mark, who has seen 40 years of grape growing and winemaking here at Coriole, is that breadth of perspective. The transference of knowledge is very important, and there's a seamless, natural way that this happens within a family. Duncan and I (pictured above with the next generation — our children!) have learnt from our dad almost through osmosis, a gradual process undertaken whilst walking through vineyards, doing vintage tastings, pouring over historical winery records and at family dinners. I think that's why wine in particular, compared to some other industries, needs to be long term.

Thanks as always for your interest in Coriole and what is happening around the winery. In this edition of the newsletter you'll read more stories about our experiences with wine, following on from Mark's musings about his memories of wine in the winter newsletter from earlier this year.

We also have some new release wines to tell you about, with our latest Reserve wines now available, alongside some fresh 2022 releases. We're excited to have some of our New Australian Collection wines available again after selling out quickly last year!

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WWW.CORIOLE.COM/SHOP TO BUY ONLINE. MIXED PACKS ARE
AVAILABLE AT WWW.CORIOLE.COM/PACKS.

NEW AND NOTEWORTHY



Our **Prosecco** has developed a loyal following amongst customers and staff alike! Light, fresh and the perfect way to kick off a celebration. McLaren Vale grown grapes provide fruit and floral perfume, blended with fruit from the cooler Adelaide Hills, bringing lemon/lime driven fresh acidity. A small percentage of reserve wine aged in barrel adds complexity to the palate. We like to make a dry, true aperitif style. Drink on its own with friends or enjoy with a light spring or summer entrée.

When Mark Lloyd wanted to grow Piquepoul at Coriole over 10 years ago, it was relatively unknown in Australia, and there were no samples of the grape vine available. "I contacted a nursery in France and requested some sticks, which they did very happily — no charges even, they just wrapped up six sticks in some wet newspaper, put it in a bag." Piquepoul now has a firm spot in our white wine range — a lip-smacking, lean, high acid wine, which is sometimes called "the oyster wine". Our **2022 Piquepoul** was the first wine released from 2022 vintage.



Our **2022 Negroamaro** was bottled in October. A bright crimson beauty in the glass and even more impressive on the nose. It has a 'pinot-esque' quality; spiced cherry, raspberry, bitter herbs and white pepper. The medium bodied palate has lively, fresh acid, with blood orange, ripe mulberry and amaro flavours, and features incredible depth for a lighter weight wine. Negroamaro is full of rustic character and savoury complexity.

Two Gold Medals for the **2021 Coriole Sparta Shiraz**! This bright, full-bodied wine recently won a Gold Medals at both the Royal Adelaide Wine Show and the Perth Royal Wine Show. Our Sparta vineyard was planted around 25 years ago on a north facing hillside on the western boundary of our property. The Sparta is a fruit driven Shiraz made to enjoy in its youth through will cellar well. Tannins are soft and approachable with great fruit length.



The **2019 Lloyd Reserve Shiraz** has just been released. "Opaque core just fading slightly into a purple tinged rim. Mulberry preserve, dark chocolate, and linseed oil aromatics. Seriously concentrated black fruit fills the mouth. Layers of dark chocolate and warm sweet spices fill every corner of the palate. Tannins are persistent and driving with a very fine grain to them. it lingers long with a silken flow at the finish. 95 points" - *The Real Review*





AWARDED WINES

Coriole has had it's most successful showing ever at the Royal Adelaide Wine Show! Among the awards presented to Coriole wines at the recent show include:

Gold - 2021 Sparta Shiraz
Gold - 2021 Songbird Cabernet
Gold - 2021 Montepulciano
Silver - 2021 The Dancing Fig
Silver - 2021 Redstone Shiraz

At the Perth Royal Wine Show there were also some other awards for our winery and vineyard teams to celebrate:

Gold - 2021 Sparta Shiraz
Silver - 2021 Songbird Cabernet

The 2021 Songbird Cabernet was also named as one of The Real Reviews "Top Value Wines of Australia" - "This is harmonious in its youth ... a very well-made and enjoyable cabernet, pockets of savoury flavours continue to emerge with a little time spent in glass."

FIANO FIENDS!

Walking through our fiano vineyard recently we were shocked to see an army of invading snails. There were literally thousands of them, and seems they have a particular taste for young fiano shoots and leaves. After such crushingly low fiano volumes from the 2022 vintage we certainly couldn't afford to allow the snails to have their way.

The vineyard and winery crew donned wet weather gear and hammers and went to work. The hammers were not to crush the snails but to bang each vineyard post causing the snails to fall to the ground below. This bought us time to keep things under control.

Top and middle right: Vines with and without snail damage - quite a difference.

WELCOME GRACE

Meet our new Office Manager, Grace Zygmant! Grace will often be the friendly voice you hear when you call Coriole.

Grace says: "Three years ago the opportunity came up to work in Coriole's cellar door. I didn't know much about wine - all I knew was that I love wine and I was eager to learn! Turns out it's my dream job... I love the McLaren Vale community, the people you meet and the generosity within the wine industry.

"There are so many things I love about working here at Coriole. The wine, the beautiful property and stunning views of McLaren Vale any way you look, the history, the staff, and the customers that I've met when they have visited Cellar Door (some of them tell me stories and memories of when they visited many years ago!).

"I look forward to speaking with you if you call the winery soon."



INTRODUCING ALANA

We recently welcomed a new cellar door manager to Coriole — welcome Alana Sands. Alana has been working as a casual cellar door staff member for a couple of years and we are thrilled she is taking on the new full time role as manager.

Alana says: "I was married at Coriole in 2015 and have felt a strong connection with the winery ever since. I'm passionate about wine and am eager to continue learning more about the creative process it involves.

"The wine industry, particularly here in McLaren Vale, is a community that I feel privileged to be a part of.

"When visiting other Cellar Doors, it doesn't feel like a competitor's environment, it feels like stopping by a friend's home.

I'm excited to be taking on further responsibility within the company and developing relationships with our customers."

FAREWELL VELVET

Recently we said goodbye to our Cellar Door Manager, Velvet Oakes (*bottom left*), who has moved on from working at Coriole after over a decade!

Velvet says: "When I started at Coriole I was lucky to have Mark Lloyd, winemaker Alex Sherrah and marketing manager John Lamp take the time to help me learn about the industry. They were generous with sharing their time and knowledge with me and it set the foundation for my time at Coriole.

"I've really enjoyed watching the evolution of consumer wine choices over the last ten years, our customers are knowledgeable about wine and much more interested in trying new things."

NEWS FROM THE CORIOLE RESTAURANT

Introducing Patricia (Patty) Streckfuss - who is leading the Coriole kitchen in a new chapter for our restaurant.

Patty began her career in Melbourne and worked at some of the hatted restaurants in the city before returning to Adelaide in 2010, working at Andre's Cucina, Restaurant Orana and Africola. She has also gained experience at restaurants in New York, Copenhagen and Yorkshire in recent years.

Patty is genuinely passionate about using local produce and creating innovative food, and she was drawn to the role at Coriole due to the menu's connection to the provenance of the ingredients being used.

We have our own on-site kitchen garden, and work with local farmers Brett and Keitha Young who grow produce next to our McLaren Flat vineyard specifically for the restaurant.

We love hosting guests at Coriole to experience our beautiful part of the world. If you haven't been to our restaurant recently it's a great time to visit.

Head to www.coriole.com/restaurant for information on opening hours, to see a sample menu, or to book.

*Top right: Our new head chef Patty Streckfuss
Centre: Our restaurant all set up for service in autumn.*

Bottom right: Market gardener Keitha Young harvesting produce for the restaurant with Patty.



Next time you're in the McLaren Vale area, why not go for a walk at our Sandalwood vineyard in McLaren Flat — the climb to the top of the hill gives you incredible views of the district.

Mark Lloyd has created a walking trail from Elliot Road up to the top of the hill, walking past sangiovese and piquepoul vineyards as you go.

Mark's handmade signage says it's a 5-7 minute walk up, but we think he has underestimated and that's at his workout pace! — a more realistic guideline is to allow 45 minutes for a walk up the hill, time at the top soaking in the view, and a leisurely walk down!

To find the trailhead (pictured here with Mark at the spot where you climb over the fence), enter Elliot Road via Truscott Road and you'll find it past the Sandalwood property gate on the right hand side. Alternatively enter the following link into your smartphone browser and it will take you to the Google Maps pin: bit.ly/sandalwoodtrail (just make sure you enter via Truscott Road).

CORIOLE'S GARDEN FOR ALL SEASONS

Coriole gardener Kim Everingham writes... Winter in Australia is generally cold but the days can be variable — sometimes sunny, sometimes bleak and dreary. However hibernating in Coriole's winter garden is one of my favourite things to do. My hibernation does not consist of inactivity or dormancy but rather overwintering and it is truly lovely. Some important jobs winter jobs in the garden and surrounds have been attended to.

The roses have been pruned back and any leaf litter and other detritus that garden pests like to proliferate in has been removed. The glory vine in the restaurant has been pruned and due to the warmth in the restaurant is already sprouting lovely lime green new leaves. Many areas have been weeded, have had organic compost added and been mulched with plenty more garden beds to concentrate on. Overgrown foliage has been removed and space has been created to allow light and air in.

Winter flowering annuals in the courtyard wine barrels are constantly tended to and renewed as they finish their delightful and colourful displays. Visitors, braving the changeable weather, ask questions and share their own wonderful garden stories.

Colour in the Coriole garden abounds even in winter – cheerful geraniums, clivias, salvias, lavender, calendula, daisies; bulbs such as daffodils and jonquils; spectacular winter flowering natives such as *eremophila*, *grevillea*, *hardenbergia*, *pandorea*, *cuphea*, *correa*, *alyogyne* and brightly coloured potted plants such as *primula*, *pansy*, *cornflower*, *cineraria*, *statice*, *stock* and *lobelia*. The list goes on....

Time also to plan for spring planting and summer colour. Last year there were too many — if that is possible — poppies. They were very colourful, very bright, very cheery, much admired and commented on. However, this year self-seeded poppy seedlings are appearing and many are being removed at an early seedling stage to allow other spring plantings to get a look in. Some overgrown native plants in the main garden beds will receive a trim after flowering to lower their profile just a little.

Changes to the plants grown in the half wine barrels dotted around the restaurant and cellar door will also form part of the spring plantings. Pansies and violas will be replaced by petunias, carnations, cosmos, dahlia, marigold, portulaca, snapdragon, verbena and zinnia. The potting soil will also gradually be replaced to renew the growing medium after several changeovers of plant varieties have enjoyed its nutrient load and good soil structure.

As the roses start to put on new buds and leaves care will be taken to watch out for pest activity and to monitor the efforts of the beneficial insects in keeping aphids and other pests under control. As we are forecast to have a wet spring, blackspot is likely to be an issue. With good garden hygiene practices already having been undertaken, the risk of blackspot should be minimised.

The courtyard lawn at Coriole does not have much depth as it rests on limestone. As such in winter and particularly with large functions and events it becomes boggy and trampled. Spring and summer warmer and drier weather conditions and a little bit of love and attention — in the form of organic fertilisation and our maintenance team Chris and Phil mowing and trimming the lawn — suit a rapid recovery.

Our market gardeners Brett and Keitha grow vegetables, fruits, herbs and flowers for the restaurant. They are busy working to prepare the ground for spring and summer produce. Chris and Phil are planting lawn and setting up the garden infrastructure for the Top House southern aspect ready for new garden beds to be established alongside newly planted or transplanted mature trees.

Coriole's garden really is a place to enjoy in all seasons. We hope you have a chance to visit soon.

Pictured below, left to right: Coriole gardener Kim Everingham, pruning back overgrown foliage to find urn, eremophila, the old house covered in the glory vine.



OUR MEMORIES OF WINE

PETER LLOYD, GENERAL MANAGER

A few years ago, my brother Duncan turned 30. Our whole family went to France to celebrate the milestone (our older brother Andrew was working in Paris at the time, so it was also an opportunity to see him and his family).

We rented a house in the Languedoc for all of us, for two weeks, but one night in particular was going to be Duncan's birthday night. In curating the wine for the evening, I wanted an interesting theme for the wine journey throughout the meal. By that stage Duncan had worked at 10 or 12 different wineries all around the world as a temporary vintage worker or as an employed winemaker.

I remembered the wineries he had worked at, and the vintage he had worked at each winery, and then over the course of a year, worked to source a bottle of wine from that winery and vintage. The resulting collection was a really eclectic mix of wines. It's always nice to have a theme with a wine dinner, but I thought no one would guess what my theme was this time!

All the wines were served blind. We started with a Josef Cromy sparkling from Tasmania, moved onto a wine from Logan Wines in Mudgee, a Chateaufeuf du Pape, a wine from his time in Germany, and so on. The funny thing was because no one knew what the wines were, Duncan judged the wines without knowing he was the one who made them!

We then had the great reveal at the end of the evening. It took a long time to put together but was very rewarding. All of the stories and the history that you can put into a meal like that make that event so much richer than it would have been otherwise. It was a great experience and something that our family will talk about and always remember. Many of the wines weren't the most expensive, but it was a lesson in what wine can be and should be about!

Images right - the mystery sparkling to start the evening, Duncan tasting and judging the wines, and the big reveal

MAX MCHENRY, CELLAR HAND

I was working at a swanky hotel bar on the eve of my 21st birthday. My shift was rostered to end at 11pm but the last stragglers of a plastic surgeons conference refused to leave and we were stuck behind the bar waiting for the host of an international celebrity facelift reality tv show (I swear to you this is true), his publicist and a paid escort to leave. At the stroke of midnight my co-worker sang a soft 'happy birthday to you' under her breath.

This came to the attention of our celebrity guest who lurched up to the bar and demanded, in a slurred drawl, to know how old I was turning. When I told him it was my 21st birthday, he insisted on buying me a bottle of French champagne.

We selected a 1995 Billecart Blanc De Blancs. The wine was delicious and, fortunately, he didn't look at the bill.

KATE POTTER, COMMUNICATIONS

My husband and I were on our honeymoon travelling around the US. We made our way to Sonoma County and treated ourselves to dinner at fancy restaurant, Modrona Manor. Of the matched wines accompanying our degustation meal, one stood out — the Kvamme Pinot Noir.

The next day, we Googled the wine and couldn't find it, but did find a winemaker with the surname Kvamme who worked at a Sonoma winery. Since it was a unique name we thought we may be able to buy the wine there, but the cellar door staff had never heard of it. They called around to try and find the winemaker — it was a small batch he was making on the side!

He arranged to meet us later that afternoon and we paid him cash for a couple of bottles out of his boot. We bought them home to Australia (alongside a few others) and drank the last bottle on our 10 year anniversary.



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phone: +61 8 8323 8305 | email: contact@coriole.com | www.coriole.com | PO Box 9 McLaren Vale South Australia 5171
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