



Hi friends,

It's been a big year and to be honest it doesn't feel like it slowed down much at all over the winter, the Coriole estate has been very busy! Spring is racing along and as usual we have projects happening left, right and centre. Last week we planted two hectares of our Adelaide Hills vineyard to three clones of sangiovese and then a range of trial varieties including five clones of Pinot Noir, Gamay, Pinot Gris and Gewurztraminer. We spent several years preparing the site with ripping, compost, lime, gypsum and Mark's new favourite, biochar. It's all looking good — although an inch or two of rain would be welcome!

Our maintenance manager, Chris, has just finished a new path from the restaurant carpark down through the vegetable gardens which will create a beautiful new entrance for our restaurant guests down the asparagus patch, past the orchard, into the herb garden and tomato patch, then leading into the central lawns of the estate.

We're thrilled that the Coriole *Lloyd* Reserve Shiraz has once again been included in the prestigious Langton's Classification of Australian wine, which showcases the top 100 most collectable wines in the country. My brother Duncan and I visited most capital cities as part of the public tasting that showcases the Langton's wines, and it was great to meet so many customers, old and new. The wine industry loves a "best of", but this one is hard to beat.

We're also very happy to have not one, but two wines included in the Wine Companion top 100 wines of 2024. This was a great result and interestingly they were both white! We've long seen the potential for McLaren Vale to create truly world class whites from the appropriate varieties. Our 2023 *Rubato* Reserve Fiano and 2023 *Sandalwood* Grenache Gris / Piquepoul included on the Top 100 list both attest to this belief. I wonder what our grandparents, Hugh and Molly Lloyd, would've thought about white wines being ranked so highly — it wouldn't have been thought possible when they established Coriole in 1967!

Coriole's neighbouring property, which has been held by the same family for the last 120 years, has hit the market and will signal the end of our association with the Neill family who have grown grapes for us for nearly 40 years. Any visitor to Coriole would have delighted in the hay fields, beef cattle and sporadically planted vineyards, a true mixed farm which has become so rare to see.

We're soon to bottle our reserve and single vineyard wines from 2023, which will feature artwork from South Australian artist Tom Gleghorn. Over 20 years ago, Tom gifted these paintings, affixed to bottles of Coriole wine, to my father Mark. Mark then displayed them in cellar door on the shelf above the wine racks, where they are admired many times daily by our visitors. We look forward to a special release of these wines and thanks to Tom in his 100th year for giving us permission to use them. They are absolutely beautiful pieces of art and we can't wait to finally have them adorning Coriole bottles after many years of questions from cellar door visitors about them!

NEW AND NOTEWORTHY

The **2024 Coriole Chenin Blanc** won a Gold Medal at the Perth Royal Wine Awards recently, with comments including: “Bright colour / savoury / apple / spice / medium bodied palate, great texture and length”. Our chenin blanc comes from five vineyard sources (including the harvest pictured below!), resulting in an exciting contrast through the winery of different parcels of chenin, coming together beautifully to create this expressive, crisp, dry white.



The **2024 Rosé** – primarily mataro, with a small amount of sangiovese – is made by gently pressing into 75% steel and 25% seasoned oak for ferment. After some time absent, Coriole founder Mary Kathleen “Molly” Lloyd’s beautiful painting returns to the label. Molly painted this scene of either her daughter Ann or her daughter-in-law Anne – no one can quite remember!



Montepulciano is the Italian variety planted at Coriole which gives the most heft, richness and weight. A step back from full bodied, it shares some similarities with savoury styles of shiraz. We love montepulciano for its viticultural reliability, and as a grape variety that does very well in warmer conditions, it is a very interesting variety for the future, and for McLaren Vale. The **2023 Montepulciano** has great fruit intensity for drinking now but has enough acid and tannin to cellar medium to long term.



The **2023 Dancing Fig Mataro / Grenache / Shiraz** is a beautiful, delicious example of this favourite Rhone Valley blend. The grapes are sourced from several family vineyards throughout McLaren Vale. Mataro is grown near Willunga, in the south, on slate soil, whereas the grenache and shiraz are grown on the northern end of the Coriole estate on terra rossa soils. The blend is Mataro (45%), Grenache (35%), Shiraz (20%).



2021 Mary Kathleen Reserve Cabernet: "After grenache, it is McLaren Vale cabernet that I enjoy the most of the Vale's reds. The iodine brininess that adds an additional element to the savoriness and gritty feel of the tannins is a winning regional stamp. The sage, bay leaves, black olives and lilt of garden herbs confer lift. There is ample power, yet good cabernet here is faithful to the variety with just a little more roundness. The case for drinking even more of it is a strong one. An excellent example. Drinkable now, but best from 2028. 96 points" *Ned Goodwin MW, JamesSuckling.com*





GRAPE VARIETY SPOTLIGHT: GRENACHE GRIS

Just like pinot noir, pinot gris and pinot blanc, grenache also comes in technicolour! You'd probably be familiar with grenache noir (black grapes, which makes red wine), but grenache varieties also include grenache blanc (white) and grenache gris (grey).

Although, they are all mutations rather than different varieties.

Grenache gris is the least planted of the grenaches but has proven itself to be very well suited to our mediterranean climate and produces some exciting wines. It's a later ripening white and possesses similar viticultural traits to its red and white cousins. It has some susceptibility to botrytis and downy mildew but overall, a good robust performer with potential for good yields which may need restricting in certain years. It has a low pH but sugar levels can jump leading to high alcohols if not managed.

Likely originated in northeastern Spain's Catalunya region or the Languedoc region in southern France, grenache gris is a hardy grape that is often used to produce sweet and fortified wines in these regions, but increasingly, high-quality dry wines are being produced from the variety.

The bunches reach a pinky-grey colour once fully ripe and produce wines with interest. Typical characters are floral herbal notes, briney elements, grapefruit and pear, quince, blossom and sweet spice. Jancis Robinson notes how texturally it sits "just the right side of oily", typically we see wines of moderate acidity (but low pH) lovely texture and plushness across the palate.

We planted grenache gris on our Sandalwood vineyard around ten years ago and blend it with piquepoul, to produce a rich white showing all the texture and aromas of grenache gris but with the drive and refreshment of piquepoul.



THE DANGERS OF LIGHTSTRIKE

Did you know about the damage that light exposure can cause wine? It can cause a phenomenon called "Lightstrike"!

All wine should be kept out of sunlight, as even half an hour exposure can damage the wine.

Lightstrike occurs when wine is exposed to UV light, particularly from sunlight, although fluorescent lights are also damaging. The exposure can lead to a series of chemical reactions that result in off-flavors and aromas in the wine, often described as "skunky" or reminiscent of wet cardboard.

It is particularly problematic for white wines and rosés, which are typically packaged in clear or lighter green bottles that provide less protection against UV light. The darker glass used in red wines protects against the exposure.

We encourage you to ensure your wines are kept in a cool, dark place to help protect their quality.

SUMMER AT CORIOLE

Join us for a Coriole favourite event this festive season as we host a performance of Handel's oratorio, *Messiah* on December 21 and 22. Visit coriole.com/events to find out more and book your tickets.

The Coriole Arbour Bar is open weekends during summer, and every day between 27 December and 5 January. If you'd like to visit Coriole and just sit back and enjoy a snack or a glass of wine overlooking the vineyards, the Arbour Bar is the perfect place to do it.

We also have our cellar door tasting experience (walk ins welcome for small groups) and Coriole restaurant here on site. Bookings are recommended, visit coriole.com/restaurant.

ACCOLADES FOR CORIOLE RESERVE WINES

What does "Reserve" mean? Perhaps a previously overused term in the Australian wine industry but for us here at Coriole, holds a special meaning.

We use the term *reserve* for wines that over time have developed a special place in our range. These wines are produced from unique and celebrated vineyard sites. They must have shown consistent high quality for many years before earning the title. We need to see quality over this long period of time before promoting them to the reserve range. These wines are not bottled every year if the quality isn't up to the reserve standard, and all assessments are conducted blind to ensure a bias free ranking.

The other aspect to the reserve range (and to borrow from the Italian *riserva*) is the extended time in bottle prior to release. Reserve wines have two years' minimum for the reds, a year for the whites.

We're thrilled that this year's Reserve wines received some steller accolades.

Our Reserve range is released 1 October each year, and these wines are available now.

2021 Lloyd Reserve Shiraz: "A shiraz of depth, power and impressive precision. Palate-staining dark fruit, licorice, kirsch and smoked meats. There is ample oak, and yet despite the tannic mettle and powerful extract, this is a wine of considerable poise and grace. In other words, it doesn't feel heavy. Superb length and glimpses of the many layers as they unravel with each visit back to the glass. 96 points" — Ned Goodwin MW, JamesSuckling.com

2021 Willunga 1920 Reserve Shiraz: Gold Medal, McLaren Vale Wine Show

2021 Mary Kathleen Reserve Cabernet: "After grenache, it is McLaren Vale cabernet that I enjoy the most of the Vale's reds. The iodine brininess that adds an additional element to the savoriness and gritty feel of the tannins is a winning regional stamp. The sage, bay leaves, black olives and lilt of garden herbs confer lift. There is ample power, yet good cabernet here is faithful to the variety with just a little more roundness. The case for drinking even more of it is a strong one. An excellent example. 96 points" — Ned Goodwin MW

2022 Vita Reserve Sangiovese: "From original 1985 sangiovese plantings, with 20 months maturation in old oak. Some classic fresh and dried cherry notes, both red and black, warm earth and dried hardy Mediterranean herbs, that extra time in oak upping the savoury stakes, tannins characteristically firm, drying in a sapid, food-friendly way but succulent in delivery. It doesn't really look anything like Chianti, as an obvious bookmark reference, and that's a good thing. Like the other Italo-Oz reds at this address, it has its own charming personality, referential but not observant. 95 points" — Marcus Ellis, *Wine Companion*

2023 Rubato Reserve Fiano: "This is a stellar bottle. Is it the finest example of the grape on our shores? I'd wager so. The making is deceptively simple, but in that lies the beauty. The right site, expertly judged picking, fruit selection, phenolic extraction and time in barrel are key – a quietly confident stewardship. There's a front-to-back seamless suffused with a mineral, sea-salt-inflected quality, oak a cohesive ghostwriter. Corella pear, tangerine peel, red apple, wildflowers, soft herbs, crystallised lemon, floral nectar and lemon pith lead to a lemon barley water/tonic grip and crushed rock minerality. Intense, effortlessly layered and vibrant, this is superb. 96 points" — Marcus Ellis





MEET BUN

Rosalind “Bun” Hoskin has been an integral part of our cellar door team for the past few years, her smiling face welcoming guests to Coriole since 2019. After moving to Willunga with her four children over 20 years ago, which Bun says was “a close your eyes and put a finger on the map kinda move”, she was drawn to the wine industry. “When in Rome... I picked grapes for two summers and pruned vines two winters — I don’t like picking, it ain’t pretty, but, pruning has a zen like satisfaction about it!”

“I was offered a job doing surveys on tourism and the wine industry at Fox Creek Wines... a toe in the world of Cellar Door and the beginning of truly learning about wine. The season, the soil, the story, the sales and best of all, the people! Both those working in the industry and the glorious array of those that visit — I learn so much — there is a unique conversation that happens over the tasting of wine.

“I started at Coriole on the ‘security team’ for a festival toward the end of 2019, again a toe in the door, it seems I have intrusive boots! I moved into olive and oil sales, the cellar door team and now, today I find myself filling the the stylish, competent boots of Cellar Door Manager Alana while she is away on maternity leave. I await her return with baited breath. I much prefer the status of ‘wing man’.

“There is a need for aerodynamic undies at Coriole, luckily I am in possession of a few pairs. Glorious things like opera, poetry, history, experimentation, extraordinary service (no matter the occasion) and Shakespeare, come out of corners when you least expect them. The whole team, from vineyard to restaurant, care and make it happen.

“The best thing about my job is the customers and the fact that what we are selling is a truly good product with a wonderful story to back it up.

“We have so many beautiful wines at Coriole but honestly, all I drink is Prosecco — it’s so clean and fresh. I love wine but have found that to be able to taste the variation of vintage, varietal characteristics etc, the more objective I am the better. It makes me more picky, more specific about what each wine brings to the table. Where it lands on your palate, how it changes over a month, a year, a decade. Good years arrive in the bottle ready to jump out, others will sit quietly waiting to knock yer socks off later. It’s a lesson in humanity in lots of ways.

“Outside of work, I have an art studio. It might produce something one day, at the moment it is full of thoughts and possibility.

“I look forward to a few more years chit chatting with the world!”





NEW VINEYARD ESTABLISHED AT CORIOLE

In recent years, Coriole acquired a neighbouring property enabling it to bring nearly four hectares into our managed native bushland areas — bringing us up to 11 hectares of biodiverse bushland and scrub across our vineyard sites.

Our natural woodlands have been a feature of the winery since it was established in 1967.

We watched with concern as an adjoining patch of scrub was allowed to degrade with weeds and infestations of wild olives and other exotic trees over many decades. When the opportunity arose to acquire the land we jumped at the chance to add it to our core property.

The bushland is now being cleared of infestations to allow the greybox scrub and lower storey native vegetation to redevelop. Coriole now extends to the top of the ridgeline, along Neills Road, on its northern side.

The added property includes more than four hectares of former vineyards land which has now been replanted to help meet our constant need for more high-quality sangiovese and shiraz.

Our management team has long regarded the block as ideal terroir for these varieties.

It is elevated at more than 150 metres and includes ironstone over limestone.

The added bushland now offers walks up through the scrub from Coriole's Cellar Door or Restaurant — or drives along Neills Road — to access some of the truly panoramic views of McLaren Vale.

From that vantage point it is possible to look down across Coriole and rolling farmland and vineyards to the sea and the distant headlands of Fleurieu Peninsula.

In the future we hope to make more use of this remarkable site.

We ask visitors to respect our phylloxera-free vineyards and not to walk among our vines.

However, Coriole staff can help point out how to access the Top Scrub and its remarkable views.

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