

CORIOLE PRESS

WINTER 2025



Hi friends,

In 2025 we're celebrating 40 years since we started growing sangiovese at Coriole — now Australia's oldest sangiovese vineyard. The block was planted in 1985 at the height of the 1980s Australian wine industry's challenges, including oversupply and low grape prices. It must have been a brave move for Mark to try something new and different, and to then have the tough job of selling this new, somewhat obtuse style of wine to the market. In hindsight it was the right move and we've gone on to present other new varieties and styles to the Australian table.

40 years later it's fair to say the Australian wine industry is again at a crossroads and the commentary around oversupply and changing consumer preferences is ever present. Our diversity and breadth of styles now places us in a robust position. We're lucky enough to be guardians of one of the oldest vineyards in McLaren Vale but we're equally excited about what is new and will help to continue to take McLaren Vale forwards.

Meanwhile, here in McLaren Vale this season it has been dry... very dry... but we managed to make it through vintage, in fact the vines and the fruit this season have looked excellent. After three La Niña years, the vines were hanging out for a warm, dry season. The result was a very early and compressed vintage with the winery pretty much packed up by the 20th of March, whereas we're normally worrying about whether the winery team will be able to enjoy an Easter break or not!

Olive harvest is now underway, and I'm pleased to report a return to moderate crops levels after several years of shockingly low crops, not great crops but certainly an improvement. Rainwater is an issue and we're currently trucking in 30,000 litres of spring water a week to keep the estate running... did I mention it has been dry?

Vineyard plans are progressing, the constant decision making about what varieties to keep, what to cull and what we anticipate the next big thing to be! We're looking at new clones of cabernet sauvignon, the pros and cons of cane vs spur pruning in fiano, deep watering techniques in the establishment of new vineyards to force deeper root growth, the experimentation and pursuit of viticultural excellence is endless, often frustrating, and occasionally enlightening!

We look forward to welcoming you to Coriole over the coming months, Winter is a great time to visit wine regions — here at Coriole, we'll have the fire going in the restaurant and our cellar door will be open every day.

NEW AND NOTEWORTHY

2021 *The Optimist Single Vineyard Chenin Blanc* received 93 points from Wine Companion: "Orchard things, apples and pears, lemon, a herbal hint, chamomile tea with honey. Aged character is starting to have its say, with some lanolin and faint toastiness, but this is overwhelmingly youthful, with a lineal drive of crunchy acidity and vividly flinty minerality."



It's taken 40 years of research, clone selection, site selection, winemaking experimentation and marketing, but sangiovese is now our most important wine in terms of how it positions Coriole in the Australian wine market. The **2023 Sangiovese** is harvested from our 12 sangiovese blocks across four of our McLaren Vale vineyards. The blending is done in the vineyard to create the optimum expression of McLaren Vale sangiovese.



2022 *Terre de Fer Shiraz Grenache*: "Varieties interlock neatly here across flavours of cherry, both red and black, ripe raspberry, cassia, mint, musk, cinnamon and anise, the palate marked by a supple, expansive texture and fruit weight while not feeling heady or rich, chalky, finely pithy tannins and a fine acid line an apt foil. This amplifies with air substantially, the heady perfume of the grenache intoxicating. 95 points" - *Marcus Ellis, Wine Companion*



Our research into the history of the Lloyd Shiraz vineyard is ongoing. Five years ago we found an article from the South Australian Register from July 1875 that mentions a vineyard on our site, and records of grape sales from this vineyard to Kay Brothers in the early 1900s. Regardless of the planting date, our Lloyd Reserve Shiraz continues to be our flagship wine and is listed on Langton's Classification of Australian Wine list. "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*



NEWS FROM THE RESTAURANT

The Coriole restaurant is going from strength to strength, with our head chef Patty Streckfuss, operations manager Jane Mitchell and wedding coordinator Miranda Hansen overseeing a fantastic team that look after long lunches, weddings and other functions.

If you are in McLaren Vale we would love to see you for lunch. The restaurant is open Thursday - Monday and bookings are recommended.

We've received some fantastic feedback from our customers who take the time to leave a review on Google:

"Went for a 'set meal' where you get a whole variety of dishes. Upgraded to have extra. So worth it too. Fantastic setting. Great service. Amazing tasty food. Highly recommended and their Fiano is top notch for washing it down!" - Neil

"Exceeded expectations and they were high. Food, wine and ambience worked hand in hand and provided us and all other guests (restaurant was full) with a really good experience. Had coffee in their garden and friendly staff offered suggestions for other visits to vineyards. A must go to place." - Michael





VINTAGE 2025

Duncan Lloyd writes... In the last days of April, the 2025 harvest was well and truly put to rest, the reds having a moment to settle in oak and the final blending decisions being made on the whites.

2025 always had the potential to be an early vintage and it delivered, with our earliest shiraz pick in ten years on the 5th February. Dry and generally warm conditions throughout spring and summer kept us keeping a close eye on vineyard canopies to ensure healthy vine balance.

Every vintage throws its challenges, and this year was about making quick decisions and getting all our vineyards picked and into the winery with our final harvest on the 19th of March. Thankfully our cohesive vineyard and winery teams were able to handle this compression easily and maintain fruit integrity.

It was great to have Henry, fresh from vintage in the Rhone Valley, re-joining our core winery team for his fourth vintage. We confused matters with another local, Henry the second, joining us after his latest vintage experience in Portugal. And finally we added Susi who hails from Munich but found herself in Adelaide with a few months to spare (and thankfully some very handy cellar skills).

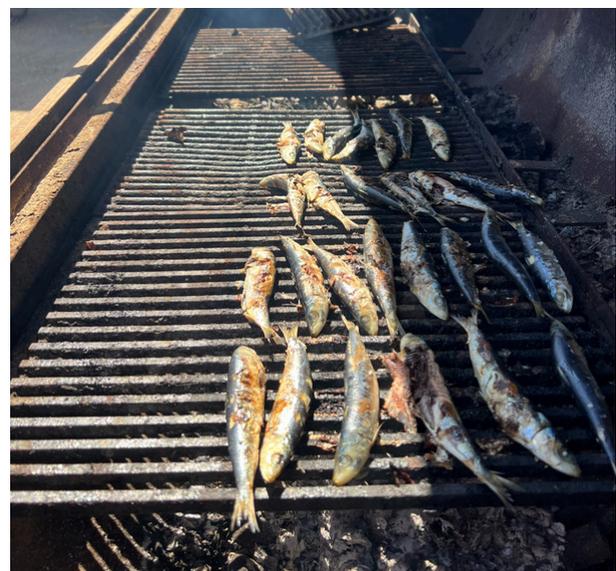
Henry, Henry and Susi took on the challenges in their stride joining in on vintage lunches, weekly beach swims and navigating some questionable playlists.

Wines are looking strong with plenty of depth of flavour this year with great balance of power and finesse. Some early standouts are Fiano, Nero and Grenache with some very strong Shiraz parcels also showing. A big thank you to the vineyard team (Virgil, Brad and Pikey) and the winery team for a very successful 2025 at Coriole!

Pictured above: Max, Henry I, Susi, Duncan, Henry II and Andy

VINTAGE LUNCH

Peter Lloyd writes... Over the years we've developed an efficient way to feed the vintage crew. Essentially, we put a few dollars in a pot and each staff member takes their turn to cook everyone lunch. It works exceptionally well, with a vast and varied menu. I'm not typically invited but on several occasions this year just happened to be in the right place at the right time and the team took pity on me. The best meal as served by vintage casual Henry (aka Henry II, whose last vintage was in Portugal) was whole sardines grilled over vine wood – retrieved from the de-stemmer – they were served with boiled rice, green olives, onion/tomato/lettuce salad with a sharp vinaigrette. The combination was exceptional, the olives playing the role of a vegetable, and no need to gut the sardines. A terrific lunch, paired well with a fresh rioja and a mature Coriole Sangiovese. I've asked our Coriole restaurant head chef, Patty, to develop a restaurant dish using this as inspiration... the question is, will she be able to live up to Henry's original!?



40 YEARS OF SANGIOVESE AT CORIOLE

This year we celebrate 40 years of Sangiovese – first planted here at Coriole in 1985.

In 1985, shiraz, cabernet, grenache and mataro made up 90% of all red wine production, and other wine grape varieties were little-known.

The story starts in the early 1980s when Mark Lloyd was at a wine trade fair. At a dinner after the day's events, he discovered some Italian wines on the wine list – sparking a new interest. As luck would have it the following year a delegation of winemakers and Masters of Wine from Europe came to visit McLaren Vale to learn about Australian wine tourism.

At the time, the French were testing nuclear bombs in the south Pacific Ocean and Mark was feeling rather “anti-French”. He was interested in exploring other options available rather than the French grape varieties, so he asked the delegation for their advice on what to plant. He remembers that almost in unison, they said “sangiovese”.

Conversely, the Australian wine industry in the 1980s was also going through some other challenges. Grenache was in the doldrums, it was a period of oversupply and low grape prices. To address the oversupply, the South Australian government introduced a vine pull scheme, paying growers to remove vines, particularly old or unprofitable varieties. Grenache and shiraz were affected, and Coriole's old vine grenache was removed as part of this scheme, but perhaps it was a blessing in disguise – this made way for the growth of sangiovese.

The first five or six years of producing sangiovese were tough.

Australian wine consumers were not familiar with the style of sangiovese – high in acid, high in tannin. Sangiovese produces a style of wine that begs to be paired with food, rather than a variety that develops to consume on its own.

Viticulturally, over time and with further research, sangiovese at Coriole developed further with clone selection and site selection allowing us to learn more about the best ways to grow this sometimes challenging variety.

Sangiovese doesn't like cool wet weather and although it performs well in a Mediterranean climate, careful canopy management is essential to protect the fruit from sun burn.

But the journey continues, and we feel that our sangiovese was our first inroad into exploring “alternative” or “emerging” grape varieties that are now such an important part of our business.

In Australia, these new varieties have increased their market share. The red wine varieties that had the lion's share in 1985 – shiraz, cabernet, grenache and mataro – now account for 67% wine grapes crushed, compared to the 90% it was. The remaining third of red wine grapes crushed is a diverse range of 79 other varieties – with sangiovese sitting at number 11 on the table.





25 YEARS OF THE CORIOLE MUSIC FESTIVAL

The weekend of May 17 and May 18 saw the annual Coriole Music Festival, celebrating its 25 Jubilee Anniversary. A spectacular lineup of international and Australian classical musicians came to the region to plan and perform a fantastic six concert music program over two days, interspersed with wonderful food from the Coriole restaurant and Coriole wines. A sold out audience, with over 80% of the attendees coming for the entire weekend, and most staying in the area.

Artistic Director Simon Cobcroft delivered his final festival of his 3-year tenure, and previous festival director Anna Goldsworthy was in attendance (and performed!). Founding Artistic Director, Christopher Burrell, also attended and was most pleased with how the festival has grown and blossomed over the past 7 years of operation.

The festival featured a number of significant debuts - a world premiere of a commissioned composition by Richard Mills, especially for the festival - a gorgeous 20 minute cello and piano sonata, which is bound to become an Australian classic of the repertoire. The Australian premiere of a number of never heard works, including the Australian debut of internal piano superstar Mei Ye Foo performing Unsuk Chin's complex and amazing piano Etudés.

We welcomed the recording of the festival by ABC Classic FM this year for the first time, and the music and event will be broadcast to their national audience in early June - we will have precise details soon!

The festival also announced the artistic director for the next three festivals: Kate Suthers. Kate is the concert master of the Adelaide Symphony Orchestra, and has an internationally significant performing career, with many connections to Europe, UK and chamber groups worldwide. We are very much looking forward to seeing what will be in store for us in the coming three festivals.

Tickets for the 2026 Coriole Music Festival will go on sale in early November, with a priority booking early-bird period for full Weekend attendees. General tickets for individual days, availability pending, will go in sale in mid January.

www.coriolemusicfestival.com

— Mark de Raad, Chair, McLaren Vale Music Festival Association

Pictured above: Anna Goldsworthy and Simon Cobcroft, Mark de Raad addresses guests, festival food and wine. Photos by Jamois

EXPLORE THE MUSEUM

We've always liked to hold small volumes of vintages back in our cellar for release down the track. We serve a range of these in our restaurant and make them available to top restaurants around the country with an annual release.

Now with the wonders of modern technology we've made these available to you on our website! Visit the museum store on our website to order at www.coriole.com/museum

All these wines have been kept at Coriole in a temperature controlled warehouse since bottling so you can be sure of their provenance, we'll also guarantee any stock should the capsule of cork not have stood the test of time.

The range is varied... from 20 year old Chenin Blanc, a 6 or 30 year old Cabernet, a 1992 Lloyd Shiraz or a 10 year old sangiovese, take a browse and find something for your next dinner party.





ARTIST TOM GLEGHORN FEATURES ON CORIOLE LABELS

For over 20 years, a lineup of wine bottles featuring beautifully painted labels has sat on a high shelf behind the cellar door tasting bench.

During their wine tasting experience, many cellar door guests ask our staff to tell the story behind them, commenting on how beautiful the artwork is.

The labels were hand painted by South Australian artist Tom Gleghorn, who has had a long and prolific career. After holding positions in some of Australia's leading arts organisations, he has been a full-time artist for four decades.

Tom was honoured with the Medal of the Order of Australia (OAM) for service to the arts as a painter and teacher. His love of art is matched by his love of good food and wine.

About twenty-five years ago, Mark Lloyd received a phone call – Tom rang and asked Mark to send him 12 bottles of wine.

"I didn't know what he wanted them for," explains Mark.

"Then sometime later he delivered 12 bottles with the new labels. We were amazed, but not completely surprised. He is always so original.

"Tom and his wife Elsie developed strong relationships with winery producers and restaurants... and the Glenelg Football Club.

"He told me once that he arrived in South Australia, met Peter Lehmann, and then decided to stay. Tom used to drill Peter with questions about the vine pull scheme back in the 80s. So much so, that one night Peter placed an old dead bush vine in his front porch!"

Tom's paintings in our cellar door are two distinct series – "The 100 Year Old Shiraz" and "Prayer for the Drunken Buddha".

For many years we have wanted to use these labels for Coriole wine. When Peter Lloyd sought permission from Tom to use them on a selection of our single vineyard bottlings, Tom's response was "mate, I'd be chuffed".

It will be some time before a complete series of Tom's labels will be available, as many of our single vineyard wines have some time in bottle before release. However, we'll have two this year: our 2023 *Sandalwood* Single Vineyard Sangiovese will be release in the coming months, and our 2024 *Sandalwood* Grenache Gris / Piquepoul is now available.

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.

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

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