



Hello from sunny McLaren Vale!

After my last update, we have had some rain — with the majority falling in July, but we're certainly still short of where we'd like to be. Saying that, the season has started with a bang, with healthy vines and low disease pressure, at this stage it looks as though we're in for another early harvest.

I was recently in Tasmania tasting lots of sparkling, aromatic whites, chardonnay and pinot noir. Typically, impressive wines with beautiful fragrance and delicacy. Although I must admit after 3 or 4 days, I was craving a robust McLaren Vale cabernet or shiraz. I was reflecting on the benefit of a region like McLaren Vale where with the right varietal selection we can craft wines across a whole spectrum of styles. From a light perfumed negroamaro, to a full and rich cabernet shiraz blend, and virtually everything in between. Although it sometimes feels a little inefficient producing the broad range of styles we do, gone are the days of customers buying whole dozens of a single wine. Our most common selling dozens are mixed packs incorporating a large range of styles. We're pondering what to plant next.

Fail fast? There is fierce debate (and some sadness) at the winery at present as we've decided to give up on our wisteria arbour. I was listening to a rather underwhelming podcast recently that extolled the benefits of "failing fast" — if you are going to fail, do it quickly and get on with the next thing. Our wisteria arbour has been failing very slowly for over a decade! Was it the bore water used to irrigate, was it the lime content of the arbour floor, was it the black painted trellis poles, was it poorly prepared soil, was it the wrong variety, was it too shady, was it too sunny. Each year after failing to thrive the brains trust at staff coffee would all offer their opinions until this year we made the decision to admit failure and change tack. We decided against bringing back the very expensive wisteria consultants for another year running...

Given the wasted decade, one could assume we'd choose a hearty proven climber in its place... glory vine, jasmine, even bougainvillea which grows well on our tough site. But no, we've actually chosen another potentially ill-suited option — we've gone for hops, both Cascade and Pride of Ringwood. The Cascade has launched out of the starting gate whereas the Ringwood have only just burst. So, stay tuned for another spectacular failure? I shall report back!

Meanwhile, you may be aware we've been without olives for several months now due to the terrible yields in 2024. Thankfully the 2025 crop is fermenting away, pH dropping and bitterness levels reducing. We hope to have new seasons Verdale available in November, and Kalamata in late December. Chefs Blend will still be some months away as we are only just picking the Koroneiki now. Koroneiki are typically an oil olive and are picked when immature or mainly green for oil — we love them as table olive but when picked for eating, they ripen very late.

All the best for your summer season.

NEW AND NOTEWORTHY

Coriole Prosecco NV has been one of our top performers in cellar door this year. Guests love to start a wine tasting with a splash of bubbles, and at home, we love to start a meal with half a glass as an apéritif. It's refreshing, dry, structural, balanced and with beautiful characters. The perfect holiday season drop, Prosecco fruit comes from our vineyards both situated in The Range, but one is McLaren Vale Wine Region and the other is Adelaide Hills Wine Region.



2024 Rubato Reserve Fiano was recently named as one of Halliday Wine Companion's Top 100 Wines of 2025. Reviewer Marcus Ellis awarded this wine 97 points: "A deeply fruited and textural iteration this year, while also possessing considerable verve and effortlessness ... it builds with interest over a couple of days and as the temperature climbs. It's a beacon for the variety's elevated potential here. Absolutely top drawer."



Our second release from our single vineyard wines featuring the artwork of South Australian artist Tom Gleghorn, the **2023 Sandalwood Single Vineyard Sangiovese** has been described as "a real joy to drink" by Marcus Ellis from Wine Companion (96 points). With five months on skins in the winery, the team need to pull out and clean the equipment again well after vintage has finished to press off this wine - but it's worth it!



Picked from our highest shiraz vineyard on the Coriole estate, planted over 50 years ago. The **2021 Pettigala Single Vineyard Shiraz** is fragrant and spicy, with beautiful concentration of rich flavour. We have small yields, one and a half to two tonnes to the acre, followed by a barrel selection to choose the best parcel to bottle as a single vineyard wine - just three barrels end up as the Pettigala.



CORIOLE PROPERTY CAPTURED IN 1936

We recently discovered a fantastic aerial image of Coriole in 1936 — apparently these images formed part of a military collection. We can see the south and eastern parts of the estate in full viticultural production with the western end likely all cropping land. Our quest to discover the planting date of our New House shiraz vineyard continues, looking like the 1850s or early 1860s but yet to be confirmed.



We would love to see you at Coriole over the summer season. It's our busiest time of year here on the estate, and the gardens are often full of people enjoying the sunshine, the gardens, and a glass of wine or two.

Our cellar door will be open every day except Christmas Day, we welcome walk ins for wine tasting from 11am – 5pm. (Large groups over 6 people require bookings, as we have a small cellar door space — or large groups can purchase a bottle of wine to enjoy in the gardens instead of a tasting experience).

The Coriole Restaurant is open for lunch Thursday to Monday in the regular season, but extends to 7 days a week over the summer holiday season. Visit our website for up to date opening hours at coriole.com/restaurant. Bookings are encouraged as walk in space can be very limited.

We will also hold our regular December classical musical event in the winery barrel hall this year — visit coriole.com/events for details, dates and booking information.



VARIETAL SPOTLIGHT – FIANO

Mark Lloyd first tasted Fiano back in 2001 at international wine exhibition Vinitaly. Originally from the Italian region of Campagna, he thought it was something very different to anything Australian producers were doing at the time. What's more, it was grown in a climate very similar to McLaren Vale. Mark quickly arranged cuttings and another grape variety was pioneered at Coriole.

At the time, Fiano was quite rare globally. It is said that in 2003, shortly after planting a contoured one acre vineyard to fiano, Coriole boasted the prestige of having 2% of the world's plantings of the variety.

Fast forward two decades and the growth of fiano in Australia — and particularly McLaren Vale — has been huge. In fact, at the McLaren Vale Wine Show, there are now three white wine categories: Best Traditional White Wine, Best New and Emerging White Wine, and Best Fiano.

In Wine Australia's National Vintage Report 2025, it stated that 4,828 tonnes of fiano was crushed this year, which was an 86% increase on the previous year. There are 274 acres of fiano planted in Australia (of which 9% is in McLaren Vale — the majority is planted in the Murray Darling region)... an impressive growth from our original acre!

Fiano's now a mainstay on restaurant wine lists (its wide versatility in food matching is one of the wine's benefits). Of the three main white grape varieties from Campagna — the other two are falanghina and greco di tufo — the word "fiano" is easiest to say which makes it attractive to consumers.

Fiano's Latin name is vitis apiana – vine of the bees. It really does attract bees in the vineyard!

While low yielding, it is a tough performer in the vineyard with virtually no pest or disease management required. We handpick most of our fruit which is then pressed off into oak (approximately 25%) and stainless steel (approximately 75%), with a small amount of lees work.

Thick skinned and naturally high in texture, fiano produces an interesting aromatic and naturally high acid white wine.

Whilst we live and breathe fiano here at Coriole, the majority of guests who visit us here in cellar door are trying it for the first time. We love introducing fiano to those who have never tried it before, as it's sure to come onto the radar increasingly over the next few years.

Reviews of our latest fiano releases have been fantastic. Here's some comments from Gary Walsh, from The Winefront:

2025 Fiano: "If I were blunt enough to categorise some wineries as leaders, rather than followers, then Coriole would be in the former category."

2024 Rubato Reserve Fiano: "Outstanding. A high-water mark for this variety."



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.

WHAT IS A WINE SHOW?

Duncan Lloyd writes... Wine shows started in Australia through the 1840s and 1850s and were originally part of general agricultural shows. However, as entrant numbers grew, they soon became their own stand alone events. The premise of the show was for producers to have the quality of their wines assessed by an independent panel and to aid in increasing the quality of Australian wines overall.

Today there are a number of wine shows that happen across Australia including the national shows (eg Adelaide, Melbourne, Sydney) where any wines can be entered; regional shows (eg McLaren Vale, Adelaide Hills) where region specific wines are judged; and specialised shows (eg cool climate, alternative varieties) which cater to niche sectors within the industry. Each show ends up with their own personality but the judging process is largely the same. A strict hierarchy consisting of Chair of Judges, Panel Chair, Judge and Associate Judge allows for rigorous quality control and industry mentoring throughout the process.

Each panel, consisting of usually five or six judges, will assess a bracket of wines and collate the average scores awarded. Those wines that are seen to be at the top of the bracket will be included in a call-back system, randomised and judged again. The best wines will get through this process with a gold medal.

As a member of the McLaren Vale Wine Show committee, which happens every year in late October, I can attest to the huge logistical task that goes into our local show. Sixteen judges assemble from South Australia, interstate and always one international judge. 750 local wines are entered with four sample bottles sent — 3,000 bottles to unpack and set in order. Approximately 4,000 glasses are poured over three days for assessment, which means 4,000 glasses are washed and polished. Scores are collated, interesting wines discussed over shared dinners and on the last morning we are down to approximately sixteen wines battling it out for wine of show: who will be crowned the Bushing King and Queen? That is kept a tight secret until the Bushing Lunch, a logistical event in itself catering for 500 McLaren Vale locals.

Wine shows are one way of the industry setting examples of wines of high quality. Is it a perfect system? Of course not. However, it is a great way for producers to get together, taste and look forward to improving their wines next year. Gold Medal winners will show a wine of quality — but will it be the wine for you? The only result that matters is your own preference, so be sure to visit us in Cellar Door and taste through our range.



THE BUSHING TRADITION

The “Bushing King and Queen” that Duncan mention opposite is a tradition in McLaren Vale with over half a century of history.

Established in 1973, the McLaren Vale Wine Show is known as the “Bushing Festival”. It gets its name from the ancient medieval tradition of hanging a “bush” or ivy above tavern doors to signal the arrival of new wine.

The winemaker or owner from the winery that produces the Best Wine In Show is crowned the Bushing Monarch. When they are announced, they are then adorned in long robes and topped with a crown.

After the Bushing Monarch is crowned, the McLaren Vale community sing a “Wassail”, which is part of the coronation tradition:

’Tis for love of wine we sing, glory to the Bushing King,
’Tis for love of wine we sing, glory to the Bushing King,
On your feet now, to the beat now
Off your arses, charge your glasses,
Let us make the rafters ring – glory to the Bushing King!
ALL HAIL! WASSAIL!

Coriole won the Best Wine in Show at the McLaren Vale Wine Show in 1974, 1975 and 2001.



Above: Molly Lloyd and Hugh Lloyd are crowned by South Australian Premier Don Dunstan in 1974

Left: Mark Lloyd in the Bushing crown and robe in 2001

Far left: Duncan with a recent wine show win

Mark Lloyd writes... One of Australia's most experienced ecologists joined 50 locals for "Thinkers at Lunch" in the Coriole Top House in October. The subject was "Bringing them back: Habitat restoration for declining woodland birds in South Australia." David's charity is bioR — bior.org.au — complete with staff and many, many volunteers. The aim is to grade off 5 to 10mm of top soil to remove exotic seeds, direct seed native grasses, augur holes and place a tree plus climber or a shrub ready for planting days. Planting days are in June each year. It is a huge task particularly as patches of 100 hectares are required to ensure the survival of bird species. Yet David thinks it can be done.



Peter Lloyd writes... Our neighbouring property sold recently to Treasury Wine Estates (TWE — Penfolds) and as much as we would've loved to secure the property for Coriole, we're very happy that TWE will be focussed on growing A-grade fruit for the long term, and this will ensure our beautiful view is not destroyed. Thankfully, after the surveyors went through for the official mark up, it looks as though the historic stone wall, positioned to the south of our Stonewall Grenache vineyard, just lies within the Coriole property boundaries!

We've had some feedback from our customers that they appreciate receiving this newsletter in their mailbox, alongside the regular stream of bills and political advertising! To that end, we've broadened our mailing list so you may be receiving this analogue version (as well as your regular email version) for the first time.

We hope you appreciate the read, but if you'd like to opt out of hard copy mailings, please drop us a line at office@coriole.com or call the office on (08) 8323 8305 and we'll take you off the postal list.

As always, thank you for your interest in Coriole and in the broader wine industry. We hope you have a wonderful summer season and enjoy a glass or two of great wine with family and friends.

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

phone: +61 8 8323 8305 | email: contact@coriole.com | www.coriole.com | PO Box 9 McLaren Vale South Australia 5171
Follow us on Facebook at www.facebook.com/coriole and on Instagram at [@coriole](https://www.instagram.com/coriole)