

CORIOLE PRESS

WINTER 2026



Greetings from Coriole,

Embarrassingly I needed to pull out my calculator to determine we're now in our 59th year of business. It's also 180 years since European settlement at Coriole. Robert and Ann Balderstone (both Scottish) married in Adelaide in 1846, Robert a farm-servant and Ann a dairy maid. They purchased the land at Coriole in 1846, and the homestead and barn (cellar door) were built around 1848. We think the "New House" vineyard (which produces our *Lloyd Reserve Shiraz*) was planted around 1848 to shiraz, as well as some grenache and mataro where our New House cabernet vineyard now stands (producing *Mary Kathleen Reserve Cabernet*). Interestingly, by the early 1860s, Australia had its first wine grape glut and we see the couple import a still — to no doubt distil excess wine. There is mention of the vineyard in 1875, again in 1918, and then photographic evidence in 1936.

So whilst not 100% sure, we are reasonably confident this year our New House vineyard provided its 174th vintage which makes it three times older than our family's involvement with the property!

My wife bought me a book recently, titled *Flamingo Estate: The Guide to Becoming Alive* by Richard Christiansen. The author talks at length about wisteria and how it can perform against all odds. In fact, a whole chapter called "Work Like Wisteria" describes wisteria's ability to thrive in harsh conditions, and how the plant's persistent growth is a lesson in resilience. I can't say I agree... I promised an update on the hop (previously wisteria) arbour which I talked about in the previous newsletter. Well, it has not been a resounding success — we've had growth but it's been frustratingly modest! I've been assured that the rhizomes need a year to find their feet and we'll be away... saying that, they achieved a lot more in one season than the wisteria did in 12 years!

Each newsletter we inform you of new release wines but I'd like to give special mention to my new favourite wine. Our 2025 *Yinku Fiano* from our Adelaide Hills vineyard is a medium bodied wine with beautiful, lush texture and depth of flavour. A small batch bottling was released in March, and it is almost gone - so make sure you grab a bottle or three!

We look forward to welcoming you at Coriole over the coming months, the fire will be on in our courtyard restaurant. The leaves on the vines are turning yellow, red and brown; and soon the vines will be bare... hibernating until spring. For our oldest vines, that's over 170 years of seasonal change — while the world looks wildly different to when they were first planted, some things don't change and they continue on, vintage after vintage.

NEW AND NOTEWORTHY

Frequently seen at our Adelaide Hills vineyard, Australian native yinku birds hide in the long grass between the vineyard rows. Also known as a little buttonquail (although not actually a quail), these beautiful little birds were the inspiration for the name for this single vineyard fiano, the **2025 Yinku Adelaide Hills Fiano**. Awarded 95 points by Wine Companion, with Marcus Ellis reviewing: “what a stunning new entrant to the swelling ranks of fiano.”



A new release of our single vineyard grenache, this time featuring label artwork by Tom Gleghorn. The **2025 Stonewall Single Vineyard Grenache** is a medium-bodied, ethereal wine with beautiful expressive character. Our ironstone, red soils naturally produce a more savoury style of grenache, with white pepper, blackberry, dried rose, cranberry and orange bitters.



Coriole has only made a single varietal mataro a handful of times in the last 20 years, but every time we do (a result of high yields and quality parcels of fruit) it becomes a favourite of guests visiting us in cellar door. Winemaker Duncan says he always considers mataro to be a particularly autumnal wine, with its silky texture, volume of flavour, and particularly spiced character. The **2024 Mataro** is a classic example.



We don't often make a cabernet / shiraz wine, but in 2024 the conditions were right to bottle this classic Australian blend. Our **2024 Cabernet Shiraz** is 70% cabernet, 30% shiraz. The palate showcases the juicy plum fruit from the shiraz balanced with the firm, textural tannins from the cabernet, and has a beautifully long finish. Enjoy a glass or two as the weather cools down!



Vale Tom Gleghorn OAM. South Australian artist Tom Gleghorn passed away on January 24 at the age of 100. Tom's artworks are featured on some of our newer single vineyard bottlings, inspired by the original artworks on display in our cellar door. His long and successful career in visual arts is an impressive legacy. Our condolences to the Gleghorn family.

UPDATE FROM THE CORIOLE RESTAURANT



Coriole restaurant head chef Patty Streckfuss writes... It's a great time of year here in the Coriole restaurant kitchen, the busy wedding season has wound down and we are heading into a slightly slower pace – the Coriole Music Festival weekend excluded, where it's all hands on deck!

I love autumn produce in the kitchen – I'm looking forward to working with ingredients like mushrooms, pumpkin, Jerusalem artichoke, pomegranate, apples, pears, kale, horseradish and chilli.

We source our meats from suppliers such as McLaren Vale legends Ellis Butchers, who are producing beautiful chorizo and lamb.

I get inspiration from everywhere – particularly what's growing in the garden, both at home and here at Coriole.

The food in the Coriole restaurant is designed to be shared, just like at the family table. The menu is always evolving depending on what is in season and at the moment features beautiful autumn flavours.

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

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.

2026 HARVEST

Duncan Lloyd, Senior Winemaker reflects on the 2026 vintage season.

2026, the year of freshly made pasta! Joining us in the cellar this year we had Davide Vernelli from Ascoli Piceno, Marche and Federico Arsuffi from Martina Franca, Puglia. Davide joined us in late January and showed slight trepidation when I mentioned he would have to share his accommodation with another Italian from 'the south'. Fortunately the main consequence of this was weekly hand-made orecchiette to share over vintage lunch.

Also joining Andy and myself was Henry Hoskin for his fifth vintage here at Coriole and Rose Mason who was experiencing her first vintage. We also had a short internship from Guillaume Jomini whose family has a small winery on the (very steep) banks of Lake Geneva. As I write this we have had our final team meal, including a couple of previous vintage hands, and seen Rose off for six weeks trekking in Nepal. Guillaume is home working his vineyards and our visiting Italians are plotting out further travel in Australia and Asia. One of the real joys of this industry is the people you meet and the culture, food and wine that is shared.

The 2026 growing season started off well and then slowed with over 100mm rain falling in November. This set us up well after a relatively dry 2025 winter period, with plenty of canopy growth. Grape maturity was tracking well behind the 2025 vintage with nice easy ripening and we were off to a slow start on the 19th February with Chenin Blanc. Our final pick of Montepulciano was on the 28th April, 41 days later than the 2025 Montepulciano. Our vineyard team of Mark, Brad and Pikea worked tirelessly to manage and harvest all of our small parcels and deliver high quality fruit.

Shiraz has been a standout with consistent yields and sensational fruit quality. There have been comments in the cellar describing the wines as having great clarity of flavour, intensity and resolve across the palate. Federico was particularly impressed with the density and colour in our Vita Sangiovese. I am particularly pleased with all of our white varieties with strong varietal characteristics showing.

It has been a jovial and action packed vintage around Coriole with plenty of interaction with visiting guests to the Estate. And because we can, there will be a few new varieties and wines coming out from the 2026 vintage which I look forward to sharing with you all soon!





The 2026 vintage team: Federico Arsuffi, Andy Zolotarev, Duncan Lloyd, Rose Mason, Henry Hoskin-Murray and Davide Vernelli

Mark Lloyd writes... This is one of my favourite days. This is the chance, at the end of vintage to look at many new wines; describe, compare opinions and assess against the expectations of that wine. Most have finished fermentation. Only the very late Montepulciano is still on the vine in the last week of April.

The tasters: Senior Winemaker Duncan Lloyd, Winemaker Andy Zolotarev, GM Peter Lloyd, Vineyard Manager Mark Bates, and I am an occasional visitor.

Duncan believes the 2026 wines are all resolved and many seem complete. Andy agreed. He commented on the excellent weather leading to even ripening.

Whites have brighter flavour than last year with fresh delicacy. Reds are beautifully resolved at such a young age suggesting a well balanced and very high quality vintage!



We have new merch! Coriole hats are available now in our online store - subtly branded but heroing your favourite wine variety. Available in three styles - Prosecco, Fiano and Sangiovese. www.coriole.com/shop



VARIETAL SPOTLIGHT: PROSECCO

Tim Lloyd writes... In the 1960s, an Italian immigrant arrived in Adelaide with some vine material, probably undetected at customs. It turned out he had brought his favourite wine grape variety with him — prosecco.

The Italian communities in Australia, especially the northern Italians, and Istrian Peninsula Italians who were ejected from post war Yugoslavia and came to Australia in large numbers soon after the war, knew all about prosecco.

It is a variety grown in the deep loam soils and high-altitude regions of Northern Italy approaching Italy's Dolomite Mountains.

For generations it has grown a still wine and a sparkling wine. If you go to the village inns in the region around Valdobbiadene you will automatically be served a jug of sparkling prosecco with your food. Prosecco is the drink of the region.

Traditionally it has been made through an accident of the alpine climate. It is a frizzante style, where the wine naturally gains fizz as it is made. In France the same type of wine is known as petillant naturel, in Germany and Austria as spritzig.

When the prosecco grapes are harvested, having reached ripeness late in the season, the ferment is brought to a natural halt by the cold weather of November. If you bottle and seal the wine it will rest through winter on its lees and yeasts. But as spring takes hold and ambient temperatures rise, the yeasts start their work again, and the bottle becomes a miniature universe of bubbles unable to escape.

This, then, is natural frizzante prosecco. If the bottle doesn't explode, you have a sparkling wine for summer. My wife Helen and I once met a prosecco winemaker living in the centre of the prosecco region who said that if he wanted to open a sparkling prosecco in time for Easter, he stored the wine under his bed, where the additional warmth in the room speeded up the process.

In the 1980s, wine companies in Valdobbiadene worked out how to industrialise the process and create a spectacularly good sparkling wine that costs far less to make than champagne. They make the wine in large pressurised tanks where the lees and yeasts are constantly agitated before the bubbly wine is sterile-filtered and bottled. Like champagne, they add a dosage of reserve wine to improve complexity and flavour.

The wine took off. It has been increasing in sales by 10 and 20 per cent every year, and is now a huge and important part of Italy's exports to the world, approaching one billion bottles a year. That means prosecco accounts for many times more export dollars for Italy than the entire Australian wine export industry.

Helen and I argued the case for prosecco at Coriole, and the first Coriole Prosecco was released in 2013. The wine, under a crown seal (beer cap) in a heavy pressure resistant bottle, has been a popular introduction to Australian-made proseccos ever since.

Unlike commercially gassed sparkling wines, the champagne-like complexity imparted in the prosecco making process gives it an appeal that approaches the best of Australian sparkling cuvées made in the bottle.

That single vine in Adelaide 60 years ago spawned a whole industry in Australia as mainly Italian heritage growers of Victoria's King Valley planted it widely while at Coriole, we have grown our own prosecco for many years.

Italy's prosecco industry has been fighting a rearguard action to remove the grape from Australia's wine names and list the variety under its alternate name, glera. That has the potential to lead to further controls on varietal grape names in Australia so has been strongly resisted by the Australian government.

In March, Australia was first country outside Italy to secure the right to use the name prosecco in reference to locally made sparkling white wine made with glera grapes, with the signing of a new free trade pact. But while Australian producers' have the right to use the name within Australia, products can only be exported under the name prosecco for the next ten years.

At Coriole, Prosecco is a small part of our overall production but a valued addition to our range. We love the fresh, dry style and always pour a splash at the start of our cellar door tasting menu!

WHERE DOES THE NAME “CORIOLE” COME FROM?

Adelaide GP, Hugh Lloyd, and his wife Mary Kathleen (“Molly”), purchased the Coriole property in 1967. At the time, the estate was known as “Chateau Bonne Santé”.

Hugh and Molly named the winery and vineyards “Coriole”, and released their first wine under the Coriole label in 1970. Within the Lloyd family, there are now conflicting stories about where the name Coriole came from!

Hugh and Molly’s original business partners were the Collett family (now of Woodstock Winery), and it is thought that the name “Coriole” was a combination of letters of the two family names - Lloyd and Collett.

The other theory points to the ancient Italian town of Corioli. Tim Lloyd says: “Molly was trying to find a name for the business. She was attracted to the word Cardinal, and would discuss it with us, but then another neighbour of ours, John Gordon, came up with the suggestion of Coriole. John was very keen on classical Greece, Italy and ancient Egypt. Coriole had the hard “C” which was good for brands, everyone decided, and it also had a mysteriously French mood to it.

“But I think John’s main attraction to the word was the Corioli, one of the tribes of Rome, who lived south of Rome in an area where vineyards are common and winemaking dates back through the ages. The Corioli were the people who hired the Roman general, who would come to be called Coriolanus, and was the subject of Shakespeare’s play.”

Peter Lloyd has heard the story that the name “Coriole” actually came to John Gordon in a dream! “In John’s dream, he was driving through McLaren Vale and approaching the Chaffey Road property. As he approached he saw a huge archway over the entry with the word “Coriole” written across it. He reported his dream to Hugh and Molly who decided that was the perfect name!”

While we may never agree on where it originated, the Coriole name is now over half a century old. Hugh and Molly’s passion for winemaking is now carried on as a third-generation family business.



Paul, Tim, Guy, Molly, Hugh, Ann and Mark Lloyd at Coriole in the 1970s

Each year, Coriole staff come together for the last vintage pick of the season. It’s always a great day where team members from all areas of the business get their hands dirty and celebrate the end of another harvest. This year our team pick was on 1 May, hand picking late season shiraz destined for our VP (fortified shiraz).



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