



CORIOLE

McLAREN VALE

2020 MOLLY'S GARDEN

Shiraz has long been Coriole's principle variety and was first planted on the estate in 1919. The first sangiovese vines were planted at Coriole in 1983 and we now have the oldest sangiovese vineyards in the country. These two varieties blend harmoniously together; shiraz provides richness and concentration and sangiovese provides beautiful red fruit and savoury texture.

Tasting notes

The nose shows red plum and cherry with wild thyme and bay leaf, the palate is rich and succulent, showing more red fruit with some lovely mulberry, blackberry and savoury spice characters. The wine is persistent and concentrated, and the flavours linger long.

Serving suggestion

Roast duck with sweet spiced Satsuma plum sauce and blanched Asian greens.

Winemaker says

Molly's Garden is reference to the beautiful gardens around Coriole established by my grandmother, Mary Kathleen "Molly" Lloyd, and tended to today by my aunt, Ann. We have blended two of our most established varieties for this wine, shiraz and sangiovese. It is a great way to experience the soft plushness of shiraz along with the complimentary savoury characters of sangiovese. A fantastic all-rounder.

Technical notes

Region (GI): 100% McLaren Vale
Varietal comp: 70% Shiraz, 30% Sangiovese
Alcohol: 14.5%
Total acidity: 5.9 g/L
pH: 3.62
GF: 0.3 g/L

2020 vintage

A cool spring with windy conditions led to a delay in bud-burst, but the season then saw record temperatures in late December. This was followed by a mild January/February, at the start of harvest we were tracking 10 days later than 2019. This trend followed throughout the season with the final fruit coming in during mid-April. Yields were below average in shiraz and cabernet but healthy crops on most other varieties. 2020 whites are showing delicacy in their aromatics, with fresh natural acidity. The 2020 reds are displaying bright red-fruited fragrance with great intensity on the palate. The resulting wines have an even tannin structure giving depth and longevity with an elegance of fruit.

