

2020 SANGIOVESE

Sangiovese was pioneered in Australia by Coriole Vineyards with the first plantings in 1985. It provided a contrasting style to shiraz - the great tradition of McLaren Vale - and has proven to be ideally suited to the warm maritime climate of the region. The fruit is sourced from some of the oldest producing sangiovese vines in Australia.

Tasting notes

The nose is bright and pronounced showing an alluring mix of dark cherry, red berries, rose and dried herbs. The palate is medium bodied with great depth of flavour showing more cherry, raspberry and mixed spice. Fine but firm tannin give the palate great persistence and drive.

Serving suggestion

This wine would pair beautifully with a mixed mushroom risotto or for a late afternoon tipple, team with cured meats and pickled vegetables.

Winemaker says

So well suited to the McLaren Vale region and nearly 40 years of experimenting with sites, clones and rootstocks has led to this sangiovese being an Australian benchmark. Harvested from our 12 blocks across our 4 McLaren Vale vineyards it is interesting to see the site and clonal variations. The blending is done in the vineyard to create the optimum expression of McLaren Vale sangiovese.

Technical notes

Region (GI): 100% McLaren Vale Varietal comp: 100% Sangiovese Alcohol: 14.3% Total acidity: 5.7g/L pH: 3.53 GF: 0.3g/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.

