



# CORIOLE

McLAREN VALE

## 2021 ESTATE MATARO

We have been growing Mataro for 25 years and here we have our fifth bottling as a standalone variety.

We love working with it in the vineyard as is extremely well suited to our conditions and a constant performer each year. It's thick skins and late ripening characteristics makes it very well suited to our Mediterranean climate.

### Tasting notes

A beautifully fragrant example of mataro with lifted aromatics of white pepper, summer pudding, fresh blackberries and dried flowers. The palate shows freshness and vibrancy with a soft and supple fruit profile of boysenberry, blueberry and ripe cherry. We love the soft tannin and juicy fruit characters this variety shows.

### Serving suggestion

Mataro would pair beautifully with game meat - try with a rare venison, wild boar or pigeon. Vegetarians would enjoy alongside eggplant moussaka.

### Winemaker says

The Mataro is always a favourite amongst the winemaking team due to its silky texture and volume of flavour. While it is generally blended into our *Dancing Fig* Grenache, Shiraz, Mataro blend, we reserve several barrels in the best years for a varietal release. We love the vibrancy and complexity of flavour on this 2021!

### Technical notes

Region (GI): 100% McLaren Vale  
Varietal comp: 100% Mataro/Mourvèdre  
Alcohol: 14.4%  
Total acidity: 5.5 g/L  
pH: 3.59  
GF: 0.6 g/L

### 2021 vintage

2021 will be sure to be remembered as one of the great vintages in McLaren Vale. The vintage started off well with slightly above average rainfall through the winter and spring of 2020. Once the growing season commenced, we had healthy vines, and mild conditions through spring and summer. Vintage kicked off in mid-February and a well-spaced vintage saw the last fruit picked in mid-April. In our classic reds including shiraz, fantastic fruit condition and even ripening made life easy in the winery where we could watch each block express its identity - bright fruit and juicy flavours, with ripe, full tannin structures and impressive length of flavour.

