



CORIOLE

McLAREN VALE

2021 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 mulberry with wild thyme and fresh raspberry, the palate is fresh and lively, showing more red fruit with some lovely cherry, 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: 14.1%
Total acidity: 5.4 g/L
pH: 3.56
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. We had average yields across most white varieties with the resulting wines showing great clarity of aromatics. There is a beautiful acid-driven restraint in chenin and piquepoul; fiano is lively and showing the full array of fruit and spice aromatics. In 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. Sangiovese, nero and negroamaro very strong with vibrant primary fruit and lifted aromatics.

