



# CORIOLE

McLAREN VALE

## 2021 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 lively and pronounced showing an alluring mix of bright 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 tippie, 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: 14.2%

Total acidity: 6.2 g/L

pH: 3.41

GF: 0.4 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. Our "New Australian Collection" varieties including sangiovese, nero and negroamaro were very strong with vibrant primary fruit and lifted aromatics.

