



CORIOLE

McLAREN VALE

2022 DANCING FIG

The grapes for this classic blend are sourced from several family vineyards throughout McLaren Vale. Mourvèdre is grown near Willunga, in the south, on slate soil whereas the grenache and shiraz are grown on the northern end of the Coriole estate on terra rossa soils.

"Dancing Fig" refers to the many species of fig, fruiting and ornamental, that are grown at Coriole. The 2022 Dancing Fig blend is Mataro (55%), Grenache (30%), Shiraz (15%).

Tasting notes

With a ruby red hue in the glass, this medium-bodied red is driven by lifted fruit notes and mataro's savoury tones. The nose offers up raspberry, rose petal, vanilla, white pepper, black tea and cinnamon spice. The palate is bright and moreish; soft, generous forest fruits - boysenberry, wild strawberry - across a generous, plush mid palate with fine tannins. This is a beautiful, textural red with great length and balanced acid.

Serving suggestion

A traditional Italian pasta made with pork and fennel sausage, rich thick tomato puree, oregano, parsley and a generous amount of Coriole kalamata olives.

Winemaker says

Dancing Fig is produced from mataro from our Willunga vineyard, and grenache and shiraz from our Coriole estate. The wine is all about great generosity of fruit, but with a softer tannin profile coming from the mataro and the Willunga soils. In the winery, we produce Dancing Fig by co-fermenting mataro and grenache, with shiraz blending occurring post-ferment.

Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: Mataro (55%), Grenache (30%), Shiraz (15%)

Alcohol: 14.5%

Total acidity: 5.47 g/L

pH: 3.63

GF: 0.3 g/L

2022 vintage

At Coriole, the 2022 vintage had similar beginnings to the fantastic 2021 vintage, with healthy rainfall through the preceding winter and early spring. Whilst we were in La Niña conditions we had a relatively dry November and December with cooler temperatures. There was a resultant yield loss in several varieties due to poor fruit set, affecting quantity but not quality. We continued into the new year with cooler than average conditions with no extreme heat events allowing even ripening and delaying harvest until late February. Shiraz and sangiovese looked excellent coming off the vine with great fruit condition and concentrated flavours.

