



2022 GRENACHE

We have three small bush vine vineyards on the Coriole estate with majority of our estate grown grenache going to the Grenache Mourvèdre Shiraz blend, Dancing Fig. We like to reserve the best 2-3 barrels that display quintessential McLaren Vale grenache characters for this single bottling.

Tasting notes

Our grenache highlights the aromatic quality of the variety whilst maintaining good structure and intensity of fruit. Wild strawberry, chinotto, pomegranate and white pepper present on the nose with lifted rosemary and lavender aromatics. Cherries, blackberries and blood orange fill out the palate with long lithe tannin. A pretty and floral wine that will be drinking beautifully in 2-3 years.

Serving suggestion

Match grenache with charcuterie, duck or BBQ quail. For a vegetarian option, pair grenache with fior de latte cheese and smoked eggplant.

Winemaker says

The Estate Grenache comes from our bush vines, directly in the front of the winery. The soils naturally produce a savoury wine, so we do 20% whole bunch and soft extraction during fermentation to get more floral aromatics and prettiness.

Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: 100% Grenache

Alcohol: 14.7%

Total acidity: 5.5 g/L

pH: 3.59

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. Red varieties looked excellent coming off the vine with great fruit condition and concentrated flavours.

