



CORIOLE

McLAREN VALE

2022 MENCIA

Mencia originates from Spain's north-west, and the 2022 vintage was our first opportunity to produce this beautiful perfumed mid-weight wine. Made with fruit sourced from the Adelaide Hills, Coriole Mencia is a small-batch addition to our New Australian Collection range.

Tasting notes

The Coriole Mencia is lifted and expressive with aromas of blood orange, fresh raspberries and thyme flower. The palate is bright and fresh with feathery tannins and long acidity. Flavours of cranberry, pomegranate and white pepper give way to a juicy fruit finish.

Serving suggestion

Embrace the Spanish theme and pair with some traditional tapas such as grilled meats, spicy tomato and peppers, or fresh patatas bravas.

Winemaker says

Harvested from the cooler Adelaide Hills wine region, we matured this wine in 500L puncheon barrels for 18 months. We were excited to work with this new variety which has only been grown in Australia for just over a decade - so the winemaking technique was traditional and simple to let the fruit's natural qualities shine.

Technical notes

Region (GI): 100% Adelaide Hills

Varietal comp: 100% Mencia

Alcohol: 12.1%

Total acidity: 5.6 g/L

pH: 3.6

GF: 0.4 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. Our red varieties looked excellent coming off the vine with great fruit condition and concentrated flavours.

