



2022 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 spiced plum and mulberry with wild thyme and liquorice notes. 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: 5.98 g/L
pH: 3.66
GF: 0.5 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.

