



CORIOLE

McLAREN VALE

2022 MONTEPULCIANO

Montepulciano was first planted at Coriole back in 2001. We love the variety for its rich intensity and lovely array of savoury characters to balance the dark cherry fruit. Montepulciano is late ripening and often the last variety we pick. We use fruit from both our Coriole and Willunga vineyards. At Coriole, the vines are grown on terra rossa which gives the wine a more structural element, whereas fruit from Willunga has richer flavour and generosity.

Tasting notes

The 2022 Montepulciano is medium bodied with excellent depth of flavour. Blackberry, tea-leaf, roasted spice, rose and soy on the nose. The palate shows great freshness of fruit, featuring cherry, mulberry, plum and bay leaf character, with lovely savoury Italianate tannins. Drink now or cellar for up to 10 years.

Serving suggestion

Lamb rack with all the trimmings.

Winemaker says

Montepulciano is similar to another Italian grape variety, sangiovese, but with a denser fruit profile and savoury tannin structure. This wine sees 14 months in French hogs' heads and has great fruit intensity for drinking now but has enough acid and tannin to cellar medium to long term.

Technical notes

Region (GI): 100% McLaren Vale
Varietal comp: 100% Montepulciano
Alcohol: 14.3%
Total acidity: 6.18 g/L
pH: 3.5
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. Our red varieties looked excellent coming off the vine with great fruit condition and concentrated flavours.

