



CORIOLE

McLAREN VALE

2022 MONTIMARO

A lively blend of Montepulciano, Sangiovese and Negroamaro, this co-ferment was created to bring together the complimentary qualities of these varieties. Coriole has a long history growing these varieties and are very excited about this wine - it's second release.

Tasting notes

The nose is loaded with rosehip, blackberry, sweet spice and dried sage. Beautifully fragrant and light across the palate, featuring flavours of raspberry, pomegranate, orange oil and spiced cherry. The tannins are fine and chalky, with great persistence. Drink now or over the next five years.

Serving suggestion

A great accompaniment with cured meats and lighter pasta dishes. Would work equally as well with rabbit or quail.

Winemaker says

Montimaro is blended in the vineyard, which these four varieties harvested and fermented together for this unique blend. Each variety is considered in respect to vintage conditions. The structure and darker fruit comes from Montepulciano and Sangiovese, and Negroamaro and Nero d'Avola contribute fragrance, juicy fruit and acidity.

Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: 40% Montepulciano, 30% Sangiovese, 30% Negroamaro

Alcohol: 14.2%

Total acidity: 5.5 g/L

pH: 3.65

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

