



## 2022 SANGIOVESE

Sangiovese was pioneered in Australia by Coriole Vineyards with the first plantings in 1985. It provided a contrasting style to shiraz - the great tradition of McLaren Vale - and has proven to be ideally suited to the warm maritime climate of the region. The fruit is sourced from some of the oldest producing sangiovese vines in Australia.

### Tasting notes

The nose is lively and pronounced showing an alluring mix of spiced cherry, wild berries, rose and bay leaf. The palate is medium bodied with great depth of flavour showing more cherry, raspberry, dark chocolate and mixed spice. Fine but firm tannin give the palate great persistence and drive.

### Serving suggestion

This wine would pair beautifully with a mixed mushroom risotto or for a late afternoon tippie, team with cured meats and pickled vegetables.

### Winemaker says

So well suited to the McLaren Vale region and nearly 40 years of experimenting with sites, clones and rootstocks has led to this sangiovese being an Australian benchmark. Harvested from our 12 blocks across our 4 McLaren Vale vineyards it is interesting to see the site and clonal variations. The blending is done in the vineyard to create the optimum expression of McLaren Vale sangiovese.

### Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: 100% Sangiovese

Alcohol: 14%

Total acidity: 6.3 g/L

pH: 3.4

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.

