



2022 THE SOLOIST SINGLE VINEYARD SHIRAZ

Shiraz is a great tradition in McLaren Vale, dating back to the 1850s. The first Coriole Shiraz was bottled in 1970 with the first vines planted in 1919. 'The Soloist' is produced from a single Shiraz vineyard at Coriole – planted in 1967, on red-brown earth over limestone soil.

Tasting notes

The Soloist Single Vineyard Shiraz is a beautifully fragrant, rich, full-flavoured shiraz made for the cellar. With a deep crimson hue, this wine offers a complex nose of spiced plum, blackberry and dark chocolate. The palate shows red cherry, mulberry, liquorice and pepper. As a young wine it shows vanilla bean and boysenberry, but it's structural palate cements The Soloist's ageing ability.

Serving suggestion

As it's name suggests, The Soloist can sing on its own. For an indulgent dining experience, pair this wine with a rich, saucy beef bourguignon pie with a butter loaded pastry.

Winemaker says

This block of shiraz is grown on some of the deeper soils at Coriole. The intensity of this fruit is apparent from the day we crush it. 30% new French oak is used to showcase the depth of flavour these old vines show.

Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: 100% Shiraz

Alcohol: 14.4%

Total acidity: 6.2 g/L

pH: 3.60

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

