

2022 SONGBIRD CABERNET

Songbird Cabernet Sauvignon is produced from Estate Grown fruit and combines freshness and aromatic lift with classic Cabernet structure. Songbird refers to the huge range of birds that we have in the Coriole gardens, vineyards and native scrublands.

Tasting note

The 2022 Coriole Songbird Cabernet is highly aromatic, with aromas of plum, with blackcurrant, fresh thyme and cherry ripe. The palate has lovely generosity and crunchy textural tannins. The palate shows flavours of cassis, red berries, bitter chocolate and vanilla. This is a bright, playful and modern cabernet which will remain fresh in the bottle for some time.

Serving suggestion

Persian cuisine will make this Songbird sing. Accompany your favourite BBQ meat with a roast beetroot salad with date, walnut, Woodside goat chèvre and pomegranate molasses.

Winemaker says

The name "Songbird" suits this regal yet pretty wine. A great example of what McLaren Vale can do with the often under rated Cabernet Sauvignon. Open fermented in 3–4T batches, gentle hand plunging gives subtle extraction of the classic Cabernet tannins and structure. An approachable wine that will still reward the connoisseur.

Technical notes

Region (GI): 100% McLaren Vale Varietal comp: 100% Cabernet Sauvignon Alcohol: 14.1% Total acidity: 5.9 g/L pH: 3.65 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. Sangiovese looked excellent coming off the vine with great fruit condition and concentrated flavours.



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