



## 2022 TERRE DE FER SHIRAZ GRENACHE

This wine is a co-ferment of grenache from our hilltop vineyard planted in 2010 and shiraz from our Pettigala vineyard planted in 1967. Both sites lie on the iron rich soils of the Coriole hillside. A glossy and fragrant wine of substance and persistence.

### Tasting notes

A lifted, interesting blend of shiraz and grenache. Vibrant aromatics of spice and fruit; blackberry, spiced plum and rose hip. This leads through to a beautiful supple mid-palate, packed full of plum and mulberry from the shiraz, with raspberry, cherry and black tea fragrance from the grenache. *Terre de Fer* is unmistakably Coriole in terms of the savouriness of the tannin, which works exceptionally well to balance the beautiful soft plush fruit but it's all just kept beautifully in check with the savoury tannin from the site.

### Serving suggestion

Beef or lamb done with plenty of flavour. Think spiced lamb with mint, pistachios and pomegranate.

### Winemaker says

We identified two vineyards at Coriole that come together very well – our hilltop grenache vineyard, which produces a savoury, rustic style of grenache, and our Pettigala shiraz vineyard – also high up on the Coriole property which gives a very spicy, aromatic shiraz. The two varieties were hand-picked, with the whole-bunch grenache was tipped straight into the bottom of one of our four-tonne fermenters, some hand-picked shiraz which was de-stemmed and crushed over the top for co-fermentation.

### Technical notes

Region (GI): 100% McLaren Vale  
Varietal comp: 50% Shiraz, 50% Grenache  
Alcohol: 14.5%  
Total acidity: 5.71 g/L  
pH: 3.66  
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.

