



## 2022 VITA RESERVE SANGIOVESE

Sangiovese was pioneered in Australia by Coriole Vineyards with the first plantings in 1985. It provided a contrasting style to shiraz, the champion of McLaren Vale. It has proven to be ideally suited to the warm maritime climate of the region. The Vita Reserve is a selection of the best performing sangiovese vineyard, interestingly different vintages favour different vineyards. The Vita Reserve is a small bottling that is only produced in exceptional vintages.

### Tasting notes

Rose petal and spiced plum, black cherry, orange rind and tobacco leaf on the nose. The palate is textural showing classic sangiovese tannin. The medium bodied palate shows flavours of cherry, red currants, blackberry, fresh earth and garden herbs.

### Serving suggestion

Rich ragu pasta or a plate of charcuterie.

### Winemaker says

Made only in the best vintages, when our blind tastings discover a parcel of fruit that elevates above the rest, this is a barrel of selection from the 1985 planting which is now Australia's oldest sangiovese vineyard. With its extra concentration, this is a great wine for the cellar.

### Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: 100% Sangiovese

Alcohol: 14.1%

Total acidity: 6.6 g/L

pH: 3.20

GF: 0.6 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.

