CORIOLE
McLAREN VALE

2023 NEGROAMARO

Negroamaro is native to the warm climate of Puglia in Southern Italy, where it is known for producing highly aromatic, deep coloured wine. In McLaren Vale, Negroamaro is a late-ripening variety showcasing classic varietal perfume with a bright line of acid.

Tasting notes
A bright crimson beauty in the glass and even more impressive on the nose. It has a 'pinot-esque' quality; spiced cherry, raspberry, orange rind and dried thyme. The medium bodied palate has lively, fresh acidity, with blood orange, wild strawberry and amaro flavours, and features incredible depth for a lighter weight wine. Negroamaro is full of rustic character and savoury complexity, with fine, long, chalky tannins.

Serving suggestion
A late afternoon grazing platter, generously laden with duck rillettes, crisp baguette slices, citrus marmalade and blanched green beans with a drizzle of truffle oil.

Winemaker says
Negroamaro is a very distinctive variety in the winery with its spiced and 'Campari'-like aromatics, a favourite aperitif in our household. Due to its low tannin and delicate aromatics profile we age this wine for only 10 months in old oak. We recommend serving chilled in the summer months.

Technical notes
Region (GI): 100% McLaren Vale
Varietal comp: 100% Negroamaro
Alcohol: 14.4%
Total acidity: 5.92 g/L
pH: 3.64
GF: 0.3 g/L

2023 vintage
The 2023 vintage will be remembered for the La Niña conditions, particularly the wet and cool conditions which dominated spring 2022. We had a late start to 2023 with the first reds picked in March. Naturally moderate yields and careful management mitigated any disease pressure resulting in clean, healthy fruit at harvest. Yields were looking low across most varieties with fiano, sangiovese and shiraz all coming in lower than average. Piquepoul was a highlight in the winery, and across the board, the 2023 red wines feature bright fruit characters with good length and ripeness of tannin.