



CORIOLE

McLAREN VALE

2023 SANDALWOOD SANGIOVESE

Sangiovese was pioneered in Australia by Coriole Vineyards. Our exploration of the variety has taken us to our first bottling of a single vineyard wine from our McLaren Flat site - resulting in a very different style that showcases the versatility of sangiovese and its suitability to our climate.

Tasting notes

A beautifully fragrant and ethereal expression of sangiovese with aromas of lavender, wild strawberry, dried thyme and rose petal. The palate is medium bodied, but with a mid-palate richness of fine tannin. Flavours of dark cherry, Moroccan spice, fresh raspberries and amaro fill out the palate with a persistent finish.

Serving suggestion

A wine to put in a nice glass and mull over with some lighter foods, such as mild charcuterie and platter accompaniments.

Winemaker says

Sourced from our McLaren Flat vineyard, Sandalwood. After fermentation, this parcel of fruit received extended time on skins, approximately five months. This longer time on skins causes a softening of the structure and it's forming longer chains of tannins which then can precipitate out of the wine. Following this, the juice was pressed to barrel for a further 12 months maturation.

Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: 100% Sangiovese

Alcohol: 14.1%

Total acidity: 6.28 g/L

pH: 3.41

GF: 0.5 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. Across the board, the 2023 red wines feature bright fruit characters with good length and ripeness of tannin.

