



CORIOLE

McLAREN VALE

2023 SANGIOVESE

Sangiovese was pioneered in Australia by Coriole Vineyards with the first plantings in 1985. It provided a contrasting style to shiraz - the great tradition of McLaren Vale - and has proven to be ideally suited to the warm maritime climate of the region. The fruit is sourced from some of the oldest producing sangiovese vines in Australia.

Tasting notes

The nose is lively and pronounced showing an alluring mix of raspberry, red currants, rose and bay leaf. The palate is medium bodied with great depth of flavour showing cherry, wild strawberry, blood orange and white pepper. Fine but firm tannin give the palate great persistence and drive.

Serving suggestion

This wine would pair beautifully with a mixed mushroom risotto or for a late afternoon tippie, team with cured meats and pickled vegetables.

Winemaker says

So well suited to the McLaren Vale region and nearly 40 years of experimenting with sites, clones and rootstocks has led to this sangiovese being an Australian benchmark. Harvested from our 12 blocks across our 4 McLaren Vale vineyards it is interesting to see the site and clonal variations. The blending is done in the vineyard to create the optimum expression of McLaren Vale sangiovese.

Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: 100% Sangiovese

Alcohol: 14.4%

Total acidity: 6.57 g/L

pH: 3.34

GF: 0.4 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.

