



CORIOLE

McLAREN VALE

2024 CABERNET SHIRAZ

2024 gave us a great opportunity to create the classic Australian blend of cabernet sauvignon and shiraz. The cabernet is from a 1986 planting and the shiraz from a 1967 planting.

Tasting notes

This blend of cabernet and shiraz offers up rich aromas of cassis, plum, mulberry, cocoa and spice. A medium to full bodied wine full of blackberry, cherry ripe, liquorice and subtle oak notes. The palate showcases the juicy plum fruit from the shiraz balanced with the firm, textural tannins from the cabernet.

Serving suggestion

A classic dish for a classic wine - try with a scotch fillet steak served laden with pepper sauce and all the usual trimmings.

Winemaker says

This year we made the decision to blend 30% shiraz with our cabernet sauvignon to produce this classic Australian blend. The old vine shiraz was used to bring mid palate fruit and texture to the fragrant and structured cabernet. I really enjoyed the blending process with this wine to find the perfect balance of fruit, savoury characters and a beautifully long finish.

Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: 70% Cabernet Sauvignon, 30% Shiraz

Alcohol: 14.5%

Total acidity: 6.25 g/L

pH: 3.67

GF: 0.8 g/L

2024 vintage

Vine growth started relatively early with cool but sunny and dry conditions, followed by a dramatic change from mid-November 2023 to mid-January 2024. Wind and rain dictated the summer period, all irrigation was stopped and canopy trimming and leaf plucking was required to ensure sufficient light onto fruit for ripening. In late January, the rain stopped and we had a prolonged dry and warm weather pattern including a mini-heatwave in March. Shiraz parcels looked impressive with great colour and concentration of fruit.

