



CORIOLE

McLAREN VALE

2024 DANCING FIG

The grapes for this classic blend are sourced from several family vineyards throughout McLaren Vale. Mataro is grown near Willunga, in the south, on slate soil whereas the grenache and shiraz are grown on the northern end of the Coriole estate on terra rossa soils.

"Dancing Fig" refers to the many species of fig, fruiting and ornamental, that are grown at Coriole. The 2024 Dancing Fig blend is grenache (41%), mataro (36%) and shiraz (23%).

Tasting notes

With a ruby red hue in the glass, this medium-bodied red is driven by lifted grenache florals and mataro spice. The nose offers up raspberry leaf, rose petal, cranberry and black tea. The palate is bright and moreish; soft, generous forest fruits - boysenberry, wild strawberry - across a generous, plush mid palate with fine tannins. This is a beautiful, textural red with great length and balanced acid.

Serving suggestion

A traditional Italian pasta made with pork and fennel sausage, rich thick tomato puree, oregano, parsley and a generous amount of Coriole kalamata olives.

Winemaker says

Dancing Fig is produced from mataro from our Willunga vineyard, and grenache and shiraz from our Coriole estate. The wine is all about great generosity of fruit, but with a softer tannin profile coming from the mataro and the Willunga soils. In the winery, we produce Dancing Fig by co-fermenting mataro and grenache, with shiraz blending occurring post-ferment.

Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: Grenache (41%), Mataro (36%), Shiraz (23%)

Alcohol: 14.0%

Total acidity: 5.85 g/L

pH: 3.63

GF: 0.4 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, and mataro performed well with nice even crops and great fragrance and purity.

