



# CORIOLE

McLAREN VALE

## 2024 ESTATE MATARO

We have been growing Mataro for 25 years and here we have our sixth bottling as a standalone variety.

We love working with it in the vineyard as is extremely well suited to our conditions and a constant performer each year. It's thick skins and late ripening characteristics makes it very well suited to our Mediterranean climate.

### Tasting notes

A beautifully fragrant example of mataro with lifted aromatics of white pepper, raspberry, fresh blackberry and dried flowers. The palate shows freshness and vibrancy with a soft and supple fruit profile of boysenberry, pomegranate and ripe cherry. We love the soft tannin and juicy fruit characters this variety shows.

### Serving suggestion

Mataro would pair beautifully with game meat - try with a rare venison, wild boar or pigeon. Vegetarians would enjoy alongside eggplant moussaka.

### Winemaker says

The Mataro is always a favourite amongst the winemaking team due to its silky texture and volume of flavour. While it is generally blended into our *Dancing Fig* Grenache, Shiraz, Mataro blend, we reserve several barrels in the best years for a varietal release. We love the vibrancy and complexity of flavour on this wine.

### Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: 100% Mataro

Alcohol: 13.9%

Total acidity: 5.57 g/L

pH: 3.60

GF: 0.5 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. Nero, negroamaro and mataro all performed well with nice even crops and great fragrance and purity.

