



## 2024 NERO

The grape variety Nero d'Avola was originally grown in southern Sicily and thrives in a warm, Mediterranean climate, a very suitable variety for the McLaren Vale region. Coriole produces a fruit forward, youthful and vibrant early drinking style. This is Coriole's eighth commercial release.

### Tasting notes

Abundant with aromas of blood plum and ripe strawberry with notes of rosehip and raspberry leaf. The palate is medium bodied with summer berry flavours, pomegranate, wild thyme and amaro notes. A wonderfully easy drinking wine with intensity of flavour, a velvety, round palate, fine, supple tannins and a delicate, lingering finish.

### Serving suggestion

Simple and tasty foods such as a charcuterie platter, a mix of antipasta, mushroom arancini balls or a Napoli style pizza. This wine can be enjoyed day or night, rain or shine.

### Winemaker says

The Nero is sourced from two vineyards on the Coriole estate. One vineyard is handpicked with 30% whole bunches included in the ferment to highlight the aromatic qualities of the variety. The other vineyard is machine harvested and undergoes a more 'classic' fermentation. Both parcels are seasoned in mature oak for five months and blended before bottling.

### Technical notes

Region (GI): 100% McLaren Vale  
Varietal comp: 100% Nero d'Avola  
Alcohol: 13.9%  
Total acidity: 6.52 g/L  
pH: 3.50  
GF: 0.3 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.

