



2024 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 red cherry, black tea, rose and cinnamon. The palate is medium bodied with great depth of flavour — wild strawberry, rhubarb, star anise 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: 14.2%

Total acidity: 6.57 g/L

pH: 3.40

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. Sangiovese, Nero, Negroamaro and Mataro all performed well with nice even crops and great fragrance and purity.

