



CORIOLE

McLAREN VALE

2025 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.

Tasting notes

Abundant with aromas of fresh raspberry and ripe strawberry with notes of rosemary and red florals. The palate is medium bodied with summer berry flavours, fresh plum, 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: 14.4%
Total acidity: 6.3 g/L
pH: 3.45
GF: 0.3 g/L

2025 vintage

2025 always had the potential to be an early vintage, and it delivered with our earliest shiraz pick in ten years on 5th February. Dry and generally warm conditions throughout spring and summer kept us keeping a close eye on vineyard canopies to ensure healthy vine balance. Every vintage throws its challenges, and this year was about making quick decisions and getting all our vineyards picked and into the winery with our final harvest on the 19th of March. The quality of the wines are strong with plenty of depth of flavour, and a great balance of power and finesse.

