



CORIOLE

McLAREN VALE

2019 VITA RESERVE SANGIOVESE

Sangiovese was pioneered in Australia by Coriole Vineyards with the first plantings in 1985. It provided a contrasting style to shiraz, the champion of McLaren Vale. It has proven to be ideally suited to the warm maritime climate of the region. The Vita Reserve is a selection of the best performing sangiovese vineyard, interestingly different vintages favour different vineyards. The Vita Reserve is a small bottling that is only produced in exceptional vintages.

Tasting notes

Cherry and plum, rose petal, bitter orange peel and sweet thyme on the nose. The palate is textural showing classic sangiovese tannin. The medium bodied palate shows flavours of red cherry, blackberry, mocha and garden herbs.

Serving suggestion

Rich ragu pasta or a plate of charcuterie.

Winemaker says

Made only in the best vintages, when our blind tastings discover a parcel of fruit that elevates above the rest, this is a barrel of selection from the 1985 planting which is now Australia's oldest sangiovese vineyard. With its extra concentration, this is a great wine for the cellar.

Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: 100% Sangiovese

Alcohol: 14.6%

Total acidity: 6.7 g/L

pH: 3.34

GF: 0.4 g/L

2019 vintage

The 2019 vintage at Coriole had dry weather, resulting in one of our smallest vintages ever. Yields were down, particularly with shiraz and cabernet, but the wines show impressive depth and balance. Our Mediterranean varieties showed their potential under these conditions, with the sangiovese vines producing solid yields, great balance, flavour and acidity. Our nero d'avola, montepulciano and touriga ripened late, but once again with great balance and flavour. The chenin blanc and piquepoul held up their acidity, producing mid-weight wines with beautiful fragrance, and the fiano is showing concentration of flavour, richness and texture.

