



CORIOLE

McLAREN VALE

2021 MONTEPULCIANO

Montepulciano was first planted at Coriole back in 2001. We love the variety for its rich intensity and lovely array of savoury characters to balance the dark cherry fruit. Montepulciano is late ripening and often the last variety we pick. We use fruit from both our Coriole and Willunga vineyards. At Coriole, the vines are grown on terra rossa which gives the wine a more structural element, whereas fruit from Willunga has richer flavour and generosity.

Tasting notes

The 2021 Montepulciano is medium bodied with excellent depth of flavour. Mulberry, tea-leaf, roasted spice, rose and soy on the nose, The palate shows great freshness of fruit, featuring cherry, raspberry and bay leaf character, with lovely savoury Italianate tannins. Drink now or cellar for up to 10 years.

Serving suggestion

Lamb rack with all the trimmings.

Winemaker says

Montepulciano is similar to another Italian grape variety, sangiovese, but with a denser fruit profile and savoury tannin structure. The 2021 sees 14 months in French hogs' heads and has great fruit intensity for drinking now but has enough acid and tannin to cellar medium to long term.

Technical notes

Region (GI): 100% McLaren Vale
Varietal comp: 100% Montepulciano
Alcohol: 14.2%
Total acidity: 5.8 g/L
pH: 3.53
GF: 0.3 g/L

2021 vintage

2021 will be sure to be remembered as one of the great vintages in McLaren Vale. The vintage started off well with slightly above average rainfall through the winter and spring of 2020. Once the growing season commenced, we had healthy vines, and mild conditions through spring and summer. Vintage kicked off in mid-February and a well-spaced vintage saw the last fruit picked in mid-April. We had average yields across most white varieties with the resulting wines showing great clarity of aromatics. Sangiovese, nero, montepulciano and negroamaro very strong with vibrant primary fruit and lifted aromatics.

