



C O R I O L E
V I N E Y A R D S

Greetings from Coriole

Winter 2012

The 2012 harvest is over. It all finished quickly. We are very excited by the results.....even more so than usual! It seems that other winemakers around the country feel the same. In recent times we have released wines from the excellent 2010 vintage. Also in May we've just released very small quantities of the Reserve Wines from 2009. Fiano 2011 has continued to receive very high commendations, and is still available. Watch out for the third Coriole Poet Series - the Andy Kissane 2010 Cabernet Barbera due for release soon.

Experiments with Italian varieties continue including our first experimental small batch of wine from the Sicilian grape Nero d'Avola.

Best Wishes
Mark Lloyd



THE 2009 RESERVE WINES

Lloyd Reserve is a classic in this genre and comes from the 1919 vineyard. It is early days for this wine that still requires some years in the cellar. The vintage tended to produce low volume of medium bodied, softly balanced, Shiraz. However the older blocks of premium Shiraz were big boned rich styles.

Mary Kathleen is a real departure. The fruit is from the Adelaide Hills. Just as we were contemplating missing two vintages of this wine (2008 and 2009) a parcel of fruit was offered to us from an excellent organic grower in the Adelaide Hills. The resulting wine reflects this change of region with an elegant, soft, nicely textured style.

Vita Sangiovese is a small volume of premium Sangiovese and comes from the standout vineyard of the vintage. In 2009 this was the original 2 acre vineyard planted in 1985 at Coriole

MIXED RESERVE SIX PACK - 2 bottles of each for \$295 (see order form).

2012 Vintage

The 2012 vintage seems to be a classic case of low crops and excellent quality. After a moderate summer the local predictions were for a relatively late start to the vintage. Of course this was wrong and we had a relatively early start! This is often an indication that yields are lower than expected and thus the vines have an easy path to ripening. What followed was a nicely paced orderly vintage. We at Coriole are certainly very happy with the results (while not thrilled by the lack of volume!); Fiano with lots of lemon zest character, delicacy in Chenin Blanc, plenty of colour and palate depth in Sangiovese and robust aromatic Shiraz and Cabernet.

New Wines and Vines

It was the first crop of a 4 acre planting of many new clones of Sangiovese in a vineyard tucked up against the hills near McLaren Flat. We were able to make a separate barrel of each clone for comparison. We harvested the first fruit from a Barbera vineyard from the same site. At Coriole there were new plantings of Shiraz from an old McLaren Vale clone grafted to 5 different root stocks as an experiment for further plantings in the future. Finally the Sicilian variety Nero d'Avola produced fruit from the top of the hill at Coriole.

Why do Methodists Only Grow Grenache?

Historically the Methodists in McLaren Vale only planted Grenache. The reason was revealed to me recently and I was all ears as I have Methodist heritage. (I can still visit my elderly uncle and receive a pep talk on John Wesley!) Why was there such enthusiasm for this variety? Grenache could be used to produce 'hospital brandy' rather than wine. Thus Methodist vignerons could sleep peacefully knowing that they were contributing to better health rather than the 'moral decline' of the community.

2010 REDSTONE SHIRAZ AND 2010 ESTATE SHIRAZ

Shiraz was a highlight of the 2010 vintage with wines of great depth and colour. They are long lasting and will certainly benefit from a year or two of cellaring.

Redstone Shiraz uses fruit from Coriole as well as vineyards in other sub-regions of McLaren Vale, namely Blewitt Springs and Willunga.

The **Estate Shiraz** is taken from the highest performing vineyards at Coriole. Watch out for our regular phone offer which this year will be the excellent 2010 Soloist Shiraz

FIANO 2011 has continued to perform well. This small berry variety, pioneered in Australia by Coriole, is renowned for its floral lemon aromatics and textural palate and seems to have instant appeal - even to those that are not necessarily looking for new and different varieties. Following its high ranking trophy at the McLaren Vale Wine Show last October it has continued to get good reviews including Matthew Juke's Top 100 Australian Wines in the UK. It has also been selected for Qantas business class.

SANGIOVESE 2011 has an attractive aromatic lift and quite soft tannins so even after a few weeks in bottle it is showing good balance. The 2010 vintage sold out extremely quickly. (It won a gold medal for Sangiovese at the Australian Alternate Varieties Wine Show in Mildura in November last year.)



Simon Bryant hosted a lunch at Coriole during Tasting Australia focussing on taste, place and tradition. He blended produce gathered from Coriole's kitchen garden and product from Woodside Cheese Wrights.



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