



Hello Friends,

McLaren Vale is looking particularly fresh and lush this spring with near record rainfall. Cool weather means that flowering is late and vine growth is sluggish at the moment. In wine news, we released a very pleasing 2013 Lloyd Reserve Shiraz and in only three years this vineyard will be 100 years old. We also introduce a new phrase - The New Australian Collection - an exciting range of new varieties.

Enjoy the food and wine of the season! *Mark Lloyd.*

## Something to Celebrate



2016 Sydney Royal Wine Show:

2016 Fiano  
**GOLD MEDAL**

2015 Nero  
**GOLD MEDAL**

*(Sold out in cellar door)*

2016 McLaren Vale Wine Show:

2016 Nero  
**GOLD MEDAL**

2016 Fiano  
**GOLD MEDAL**

2016 Australian Alternative Varieties Wine Show:

2016 Nero  
**GOLD MEDAL**

and trophies for:  
Best Nero d'Avola  
Best Italian Red  
Best Red Wine  
Best Wine of Show

2016 Picpoul  
**GOLD MEDAL**

2016 Fiano  
**GOLD MEDAL**



2013 Lloyd Reserve Shiraz

97 points - 2016 James Halliday Wine Companion.

A bold and powerful wine with an alluring fragrance of black fruits, aniseed spice and cured meats. *\*Special pre order offer for readers of the Coriole Press - please see pull out order form.*

## New White on the Block...Picpoul

I first tasted Picpoul over 10 years ago on the flat roof of a winery overlooking the Mediterranean in the Languedoc region of France. This is the home of Picpoul and the area - or appellation - is called Picpoul de Pinet. What fascinated me was the cheap low status of this gorgeous, delicate and crisp white wine. It is known in the region as the oyster wine; the wine to have with oysters and shell fish.

Picpoul may have a very old history but by the mid 2000's it was definitely an underdog. Subsequently several French restaurateurs almost sneered when I suggested that they should have Picpoul on the wine list. It barely existed outside of France.

But that has quickly changed. In the UK the variety has flourished on wine lists as people discover its attractive properties. The area of the appellation in France has trebled and producers acknowledge that they are struggling to keep up with demand. A recent headline in the UK Telegraph stated "OUT WITH GRIGIO, IN WITH PICPOUL".



Phillip White on the 2016 Picpoul, 3 June 2016:

*"A winsome white wine just bustin with beautiful perfume like this is a rarity. The thought of it coming from McLaren Vale is like snortworthy. It's a miracle. A blessing. It rarely happens. Things like this don't come without a great deal of planning, patience and money...  
...Mark Lloyd introduced this variety into Australia many years ago. Here we have the first perfect result. What an achievement!"*

## A day in the Chinese wine trade

Peter Lloyd

Another 4:00am wake up - today in Shenzhen, a city that until 30 years ago had a population of around 30,000 and now is closer to 15,000,000. An early flight up to Chengdu, another city of approximately 15,000,000 people and straight into staff training with our distributor's sales team before heading off to lunch with a new customer; hot pot, rice and plenty of tea.

Next up, a visit to a salad chain store growing at 60 stores a year. More tea. Then a visit to a new seven star hotel that apparently cost \$2 billion AUD to build. We tasted in the Gold and Jade ballroom that cost a cool \$50 million, we also enjoyed some tea. Penfolds outsells all Australian wine 10 to 1 and the buyer is very keen to know how far our "Chateau" is from Penfolds Chateau!

A few tastings with several restaurants then off to the St Regis to host a Coriole wine and caviar dinner complete with caviar blind tasting. The food and wine matches initially worked well with the Chenin Blanc and the Sangiovese a great match but by the time the Lloyd Shiraz rolled around, the wine admittedly overwhelmed the food!

After dinner there was 'Baijiu' on the terrace with some potential customers before heading off to visit a few more restaurants. Back to the hotel by 2 am before another 5 am start, this time off to Wuhan to start all over again!



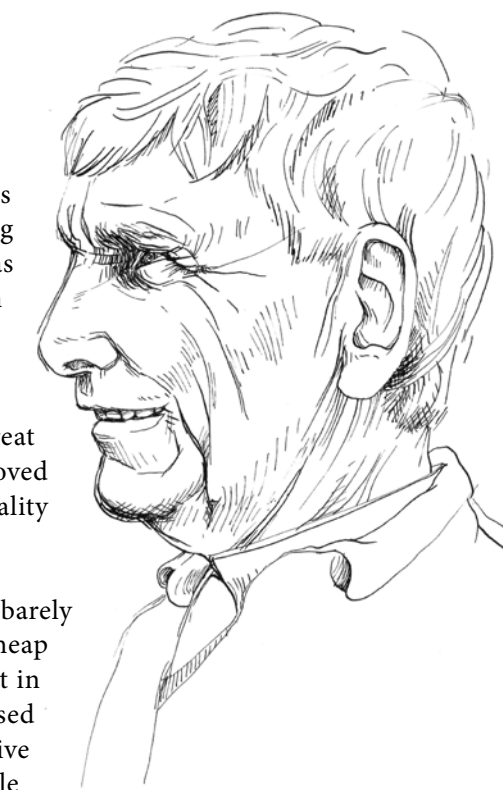
## The New Australian Collection



Coriole have been leaders in the development of introducing new varieties from Southern Europe since 1985. I was attracted to the idea of growing Sangiovese in a country with limited premium grape varieties. Here was a new flavour and texture that was not then common in other Australian wines.

Traditionally the wines and marketing of well known French regions Bordeaux and Burgundy were responsible for the reputation of the great wines of the world. But, over the last 20 years as the winemaking has improved in Europe, we have been exposed to the exciting discovery of many high quality local and ancient varieties of grapes.

A good example of this is in Sicily. Many of the great winery names of Sicily barely existed over 25 years ago. Until recently it was best known for producing cheap versions of varieties from more famous regions. However once investment in viticulture and production grew along with wine quality, we were exposed to the pleasure of unique perfumes and bright generosity of Scilian native varieties such as Nero D'Avola. The flow on effects have been remarkable and one that we have embraced with great enthusiasm.



## Why do we now call this the New Australian Collection?

The central point of interest is that these varieties are largely new in Australia for consideration on the Australian table with contemporary Australian food. They have a new life in Australia and don't need to be viewed as copies of European traditions.

Coriole's interest in new varieties has continued as we have sought out new clones or new varieties that we think are relevant to McLaren Vale conditions and the Australian food culture. We went to Italy looking for varieties that suited our region. Fiano showed huge promise and although there were no Fiano vineyards in Australia, there were some vines in an old collection that had been imported from California in the 1970s. Then we discovered other delights on our travels including Picpoul (again a variety not previously planted in Australia) and we were able to import 6 sticks through quarantine and slowly develop a vineyard. Along the journey some unsuitable varieties and clones have been removed. The work goes on! We have put together a mixed case of the Coriole New Australian Collection for you to sample. Please refer to the order form for more details.

## Coriole Restaurant Revamped

Many of you will have had a dining experience in the Coriole Restaurant and we now invite you to the charming newly renovated courtyard dining area. Over the years the Coriole Restaurant has fed the hungry masses with large grazing platters and more recently, our head chef Tom Reid and his team have changed the face of the menu to pay homage to the estate and local produce that the region provides. The Coriole Restaurant menu focuses on contemporary dishes inspired by the season; beautifully executed and designed to share in an informal, relaxed dining style suited to our culture and our place.

The main dining area of the Coriole Restaurant is situated between the original farmhouse and cellar built in 1860. Come in and enjoy our new Spring menu and soak up the breathtaking views of McLaren Vale from the new bar or the veranda, or relax in a setting amongst the picturesque Coriole gardens. Our restaurant team will wine and dine you in quintessential Coriole style.

Reservations are highly recommended.

Please enquire about group and corporate bookings.

Live bookings can be made via the BookBook widget on our website and for all other enquiries please contact restaurant@coriole.com or call us on 08 8323 8305.



## 30 Year Old Tasting

Duncan Lloyd's recent 30th birthday celebration gave the family a great excuse for a blind tasting with the focus.....vintage 1986 of course. Two wines stood out from the crowd. Duncan's notes in part were as follows:

**Wine #1** '...showed with generous ease and suppleness. This wine displayed the pleasure of drinking a 30 year old wine that welcomed its age.'

**Wine #2** '...a complex wine with charred vanillin oak, a basket of berry/plum fruit and warm spice. If this is following the '86 theme then it has all the extras to keep it youthful for a further 30 years.'

**Wine #1: 1986 Coriole Estate Shiraz | Wine #2: 1986 Penfolds Grange**

Two impressive wines showing a difference in winemaking style and philosophy. However, the cloaked bottle of Coriole was empty first. The verdict; Drink the Coriole; keep the Grange in the cellar!



## Upcoming Events

All tickets available for purchase on [www.coriole.com/events](http://www.coriole.com/events)

2016

November SAT 26 & SUN 27 : 9am - 4pm  
**CORIOLE'S ANNUAL CELLAR SALE**

December SAT 17 : 5pm - 7.30pm  
and December SUN 18 : 2.30pm - 5.30pm  
**PEOPLE'S MESSIAH : TICKETS \$35**  
*All proceeds go to Adelaide Youth Orchestras AdYo.*

2017

January SAT 7 : 2pm - 1am  
The Happy Motel & Coriole Vineyards present:  
**HERE'S TO NOW : TICKETS \$80 - \$120**  
*Come shake it out in the unbeatable surrounds of the Fleurieu Peninsula with delicious food, amazing beverages and an incredible line up of live music.*

January SUN 29 : 5.30pm  
**SHAKESPEARE IN THE VINES - MUCH ADO ABOUT NOTHING : TICKETS \$70**  
*Includes shared BBQ feast by the Coriole restaurant.*

## Make sure your details are up to date:

We have recently launched a new membership offer called The Coriole Crush. Members of The Crush receive an average of 10% discount off a range of cellar door products as well as exclusive offers from the winery including small batch, museum releases, mixed packs and more!

To become a member of The Crush we need an up to date email address. To make sure we have your details correct please email contact@coriole.com with your **full name, email, phone and postal address.**

*Crush discount does not apply to already discounted offers within the Press order form. If we already have your current email address you can start enjoying the Crush offers immediately!*

## UK Wine Offers

Do you have loved ones in the UK?  
Our distributors have put together a couple of offers for purchase with delivery options exclusively for Coriole fans in the UK...

For further details email [contact@coriole.com](mailto:contact@coriole.com)

## International Freight

Order any dozen wines to ship internationally and receive 20% off your wine in lieu of Australian Taxes.

For all international freight orders please email [velvet@coriole.com](mailto:velvet@coriole.com)

