

CORIOLE PRESS

WINTER 2017



Dear Friends,

Another extraordinary pattern of weather marks the just completed 2017 vintage. We released several more wines under the New Australian Collection banner including our first ever Negroamaro and also new vintages of Sangiovese and Picpoul.

We have been busy planning several interesting dinners at the winery for 2017. The Picpoul & Oyster dinner features oyster veterans Jill & Michael Coates from Eyre Peninsula. Harvest Niseko in early July features ex Adelaide chef and author Tess Stomski all the way from Niseko Japan. Later in September a rare opportunity to taste from the Coriole cellar at our Feinschmecker dinner! See over page for more details and I look forward to sharing a glass with you at one of these occasions.

Mark Lloyd

Redstone 2016 Shiraz v Estate 2010 Shiraz

We don't usually include our Redstone Shiraz in these pages but this vintage is very hard to resist. Redstone Shiraz is sourced from several of our vineyards in the region as well as from the Estate. The 2016 is youthful but rich and highly approachable. It has some of the best attributes of McLaren Vale Shiraz. \$22 a bottle



One from the Coriole museum...

The 2010 Estate Shiraz is deep, savoury and firm. This wine was made to cellar a long time, but it is now 7 years and recently it has mellowed and is a delight with rich foods. Ideally decant first. Note in the Estate Shiraz back tasting reported in this newsletter the 2010 is judged to have the longest life in bottle. \$40 a bottle



Compare the Pair - create your own Shiraz dozen or take advantage of the Shiraz mixed dozen, also featuring the 2015 Estate Shiraz.



Vintage 2017

The moderate and wet conditions led to a vintage delayed by several weeks. Picking took place from early March until mid to late April as opposed to the standard February harvest. It was so late that the party planned to celebrate the end of vintage was actually held while picking was still in progress, and the winery hands had to take turns on attending! A bit strange...

Comments amongst the winemakers of the region are very favourable. The wines have bright fruit with great balance and texture and soft tannins; these are reds that can be drunk quite young or kept for many years.

CORIOLE DINNERS

TO PURCHASE TICKETS FOR ANY EVENT VISIT
www.coriole.com | 08 8323 8305

OYSTERS & PICPOUL united

Saturday May 27 \$95
CORIOLE has introduced the Mediterranean variety Picpoul to Australia. We invite you to explore the subtleties of this vibrant quencher alongside its perfect match...freshly shucked oysters from across SA! Picpoul and Oysters are in short supply so don't miss out!

- OYSTER & PROSECCO BAR
- SA OYSTER TASTING FLIGHT
- LOCAL & INTERNATIONAL PICPOUL TASTING FLIGHT
- JILL COATES FROM NATURAL OYSTERS ON SAFE SHUCKING & STORAGE AND THE FRAGILE STATE OF THE AUSTRALIAN OYSTER INDUSTRY
- 3 COURSE, WINE-PAIRED DINNER FROM THE CORIOLE RESTAURANT

HARVEST NISEKO with Tess Stomski

Saturday July 1 \$110
ALL the way from Hokkaido Japan, Tess Stomski comes to Coriole Restaurant with her stunning book Harvest Niseko, bringing her favourite dishes to life for our enjoyment.

- HOKKAIDO FLAVOURS COME TO LIFE IN THE VALE WITH TESS STOMSKI
- 10 BEAUTIFULLY PRESENTED COURSES WITH CORIOLE WINES
- EXPLORE THE DIRECT RELATIONSHIP BETWEEN CHEF & FARMER AND INTERESTING STORIES SURROUNDING THE LIVES OF TESS'S LOCAL PRODUCERS

The FEINSCHMECKER CHEF OFF!

Saturday September 16 \$160
A GRAND, wine-paired feast set amongst the barrels for the feinschmecker in all of us, featuring rare and treasured wines selected by Mark Lloyd from the private Coriole museum collection. And back to his spiritual home from the shores of Robe, Tom Tilbury from 'Gather Food & Wine' teams up with Coriole's very own Tom Reid.

- LIMITED ACCESS TO RARE & MUSEUM WINES
- A UNIQUE OPPORTUNITY TO TASTE MCLAREN VALE WINES FROM THE 70's, 80's, 90's AND BEYOND!
- 8 SPECTACULAR, WINE-PAIRED COURSES USING WILD, LOCAL, SEASONAL AND FORAGED INGREDIENTS. A FEAST FIT FOR THE ASTUTE FEINSCHMECKER
- SPECIAL OFFERS TO GUESTS ON THE NIGHT INCLUDE LIMITED ACCESS TO HIGHLY CLOSETED CORIOLE MUSEUM STOCK & DOOR PRIZES!

Interested in transport to and from the event?
Contact alexandra@coriole.com

Come see Coriole at the Good Food & Wine Shows

SYDNEY 23-25 JUNE International Convention Centre Sydney
PERTH 14-16 JULY Perth Convention and Exhibition Centre
Showcasing New Australian Collection, Estate Range and our flagship Shiraz the Lloyd Reserve.

www.goodfoodshow.com.au/



Latest from the New Australian Collection

Negroamaro

We were always keen to include this variety in our selection of new wines in Australia. Its home is Puglia in the very south of Italy.

Years ago we packed our assistant winemaker off to do vintage there and the reports were excellent. We also found the examples that we could purchase from Australian importers were impressive with aromatic lift and balance. Here is a medium bodied wine with soft tannins but excellent texture which has quite charmed the staff and local customers. It suits well as an aperitif. Don't miss it.

Picpoul

We have waxed previously about this lively variety, and will continue to do so! We imported the first vines from France and put them through quarantine a decade ago. And what a wine.

Picpoul & Oysters Anyone?

I might claim that the advent of Picpoul could increase the consumption of oysters in this country. Unfortunately the introduction of this wonderful variety comes at a time when oyster production in Australia has been ravaged by uncontrollable forces, causing record low oyster numbers. You can hear discussion about the industry and its future at our Picpoul and Oyster event, as well as tasting the celebrated native oyster species called Angasi. All alongside the delectable Picpoul of course. Hope you can make it.

Sangiovese

This 2016 vintage is so very appealing - savoury and lean but friendly with so many dishes.

Are you a Feinschmecker?

Do you enjoy and seek out premium quality, interesting and exciting food and drink?

Perhaps a little shy about calling yourself or your friends 'gourmet's'? Has the word gourmet been so over used it's lost any of the prestige it may once have had?

Have there been just too many gourmet meals or gourmet pizza menu's or gourmet McDonalds ranges for this word to have any meaning?

These thoughts ran through my head recently when I came across the German gourmet counterpart, 'feinschmecker'.

Wow, a chance for a fresh take on a has been word, Feinschmecker is not only suggestive of its meaning in English, it's such a satisfying word to say!



The Coriole staff have adopted the word.

If it fits then try it out!

Season 2017

Average rainfall during 2016 was very high and broke records in some areas. Across McLaren Vale rainfall was 850-930 mm (34-37 inches), well above an average of around 600mm.

A cold spring meant that growth of the vines was so sluggish that there were slight concerns that it would remain so during the summer. No chance. Once the warmth finally arrived the growth took off and surpassed all previous levels. This is well illustrated by the fact that Vineyard Manager Russell Altus had to try and resurrect an old vine trimmer that had not been used for many years. This is needed to trim vines down the rows, open the vine up for air and sun, and also just make it possible to drive a tractor between the rows!



Peter Lloyd dwarfed by hollyhocks



McLaren Vale creeks flowing in Feb



Where do the rows start and end!

Join the CORIOLE COLLECTIVE to receive massive value...

- 3 deliveries of a Coriole mixed dozen each year! (March, July, November)
- Special selection from our Estate Range, New Australian Collection & Reserve Range
- Includes the classics, some old favourites, new and interesting varieties & small batch exclusives.
 - Only 3 payments of \$270!

"Some growers have embraced alternatives as a reaction to climate change, searching for vines that require less water. Others, like Mark Lloyd at Coriole in McLaren Vale, are simply besotted with delicious new flavours."
David Sly *Holiday Magazine* April 2017

Coriole Estate Shiraz Vertical 1991-2015

In planning for our upcoming 50th birthday celebration we thought it high time to taste the last 25 vintages of Coriole Shiraz. Any excuse will do. It was an impressive line-up with only one poor cork and the wines generally in great condition. There were some clear highlights - below in red. For those of you with Coriole Shiraz in your cellar I hope the below may be of use. The 1970-1990 tasting is next, stay tuned!

Cheers,
Peter Lloyd



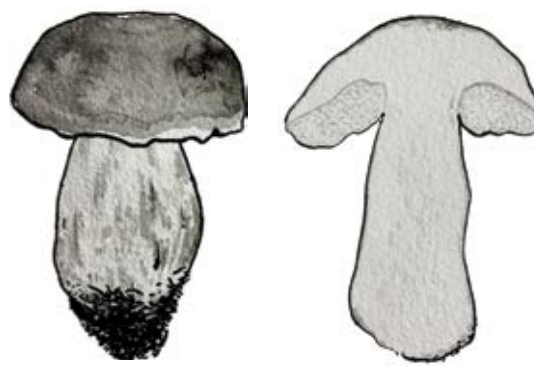
- 1991- fantastic wine, drink now
- 1992- great wine, more grip than 1991, drink to 2022
- 1993- very feminine, pinot like, fragrant, drink now
- 1994- a little dull compared to 92, soft, drink now
- 1995- WOW, very impressive wine - top of the class. Drink now to 2025
- 1996- aniseed, mocha, a little dull after the 1995, drink over next 5 years
- 1997- lots of truffle and undergrowth, drink to 2025
- 1998- rich and nutty with black and red fruits, exceptional drink - 2030
- 1999- very good- drink over next 5 years
- 2000- fragrant, lighter style, drink now
- 2001- rich, quite structured, drink to 2028
- 2002- open and generous, drink to 2025
- 2003- quite ripe and brooding- drink to 2023
- 2004- pretty and floral- good structure drink to 2027
- 2005- earthy and ripe- drink now
- 2006- ripe red fruits with truffle notes- drink to 2030
- 2007- earthy, some rose floral- structural, drink to 2030
- 2008- not one bottle left...must be good!
- 2009- ripe with plummy, red fruits- drink to 2025
- 2010- black-fruits and spice, dense & rich drink to 2035
- 2011- sweet aniseed, herbal and floral- drink to 2022
- 2012- very classy, rich and structured drink to 2030
- 2013- rich and dense drink to 2030
- 2014- fragrant red fruits, quite soft- drink now to 2025
- 2015- floral yet rich- moderate tannin- drink to 2030

From the Restaurant

As the Autumnal colours begin to hit the vineyard and the leaves of the vines start to brown and fall it is a sad time for me as we lose the last of the summer vegetables, tomatoes especially. I am only comforted in the fact that some of our favourites begin to flourish. Our kitchen garden Jerusalem Artichoke patch now is ready for plundering. Another favourite cherished autumn flavour of mine is mushrooms in their many forms. We are lucky to have the Adelaide Hills on our doorstep to be able to forage for our own, a particular treasured experience of mine. But please take heed - mushroom foraging is only for the well trained!

Slippery Jacks, Pine Mushrooms and the much sort after Porcini are all abundant within the Adelaide Hills area. The local mushroom foraging community has grown massively with the 'Mushroom foragers of South Australia' group on Facebook, recently hitting over 3000 members. If mushroom foraging sounds like your idea of a good Autumn day out then I highly recommend investing in a good book to help identify mushrooms species, and when in doubt...don't eat it!

If you would like to take the safer and easier option of purchasing your porcini we usually sell small punnets from the restaurant once the season is in full swing (May - June) or Something Wild and the Mushroom Man in Adelaide Markets also stock them.



Boletus Edulis (Porcini)

During the Autumn months at Coriole Restaurant, we pair our estate grown Jerusalem artichokes with Adelaide Hills porcini mushrooms together as a tribute to seasonal ingredients. We hope to see you soon for a taste!

Chef Tom Reid tom@coriole.com

P +61 8 8323 8305 | F +61 8 8323 9136 | E contact@coriole.com | www.coriole.com

PO Box 9 McLaren Vale South Australia 5171



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