



CORIOLE

McLAREN VALE

2007 Vita Sangiovese

2007 Vintage

2007 saw very low yields of concentrated fruit. As a result the wines were dense and structural on release but show a great capacity to age. The growing season in 2006 was mild but very, very dry and poor weather at flowering reduced crops significantly. There were several warm weather periods just prior to harvest which compressed the vintage. For most producers this did not cause any issues as yields were so small so overcrowding in the winery was never a problem.

Background

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 is a selection of the best performing Sangiovese vineyard, interestingly different vintages favour different vineyards. Vita is a small bottling that is only produced in exceptional vintages

Tasting Notes

With a bit of age under its belt this wine shows mature redolence; well worn saddle, worked earth, smokey paprika and a wonderful rich umami note. There's a touch of raisin and the whiff of warm, spiced mulled wine.

The surprising palate starts with bright, fresh mulberry and cold pressed blackberry juice, luring you in with a satisfying elegance then hits with fine structural tannins and the darkest of cocoa.

Serving Suggestion

This is a wine to savour, but if you must pair it with food a platter piled with aged hard cheese, cacciatore, dried fruits and bitter chocolate.

Region (GI):	100% McLaren Vale
Varietal Comp:	100% Sangiovese
Alcohol:	14.5% Alc/Vol
Total Acidity:	6.5 g/L
pH:	3.56

