



2016 Barbera

2016 Vintage

Conditions in the spring of 2015 were very dry, yet there was impressive vine growth, some old hands saying they had never seen the vineyards looking so good! Above average temperatures in October and December led to predictions of a very early, swift vintage. Ripening, however, slowed in January. 60-70 mm rain fell, followed by an unusually cool February average of 19.5°C. Gentle ripening continued and picking was slow paced and orderly. The resulting wines are excellent; colour is vibrant, aromatics are alluring and the natural balance and mouth feel is superb.

Background

Coriole planted Barbera in the late 90's when the first of several new clones were introduced from Europe. Barbera is renowned for producing a fresh bright and youthful wine style with marked acidity and quite low and approachable tannins. It can be consumed happily on its own and is very satisfying with a range of savoury foods.

Tasting Notes

An alluring nose flooded with vibrant blue fruits, the sweet smell of blossoming thyme, a touch of cedar and hint of charcuterie. The palate has a plush entry then gives way to a medium bodied mouthfeel framed by very fine, soft tannins and juicy acidity.

Serving Suggestion

Barbera's natural firm acidity makes it a great match for unctuous foods such as cured meats and slow braised dishes.

Winemaker Says

Produced from our two Barbera Vineyards, the fruit is thinned prior to harvest to ensure only the highest quality is delivered to the winery. The bunches are destemmed and whole berries are cold soaked for a week in open fermenters. We then let the fruit warm up, some natural ferment occurring before we overseed with aromatic yeast and gently hand plunge the wines twice a day to ensure gentle tannin extraction, then pressed into a mix of older and some young seasoned oak.

Region (GI):	100% McLaren Vale
Varietal Comp:	100% Barbera
Alcohol:	14% alc/Vol
Total Acidity:	8.6 g/L
pH:	3.15



CORIOLE VINEYARDS

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