

2016 Estate Cabernet Sauvignon

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 mouthfeel is superb.

Background

Coriole Cabernet Sauvignon is sourced from Estate vineyards that are approximately 30-40 years old. Soils are Terra Rossa – red, brown earth over limestone, which have proven to be ideal for growing Cabernet in McLaren Vale.

Tasting Notes

A classic McLaren Vale Cabernet offering up aromas of dark, juicy blackcurrant, cassia bark, toasted anise, sage flower, dusty cedar and worn leather. It is an elegant Cabernet getting more exciting in the glass as it gets some air. A medium to full bodied wine full of black olive and jubey fruit, firm, fine and textural tannins with spice and comfort redolent of Christmas pudding with warm brandy sauce.

Serving Suggestion

Venison shin slow braised in wine with lentils, served with wilted spinach and maple roast parsnip and beetroot.

Winemaker Says

This Cabernet is matured for 18 months in French oak, creating a wine that displays enticing layers of cassis fruit complemented by a perfumed nose and balanced by the elegant tannin structure of the region.

McLaren Vale Cabernet is receiving well deserved recognition and appreciation as a more elegant expression of the variety.

Region (GI): 100% McLaren Vale Varietal Comp: 100% Cabernet Sauvignon

Alcohol: 14.5% alc/Vol
Total Acidity: 6.56g/L
nH: 3.52

