

2016 Estate Shiraz

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

Shiraz has been Coriole's principle variety and flagship wine since the first bottling in 1970. Coriole Shiraz is 100% Estate grown and the average vine age is 50 years old.

Tasting Notes

The 2016 Estate Shiraz offers abundant aromas of mulberry, dark cherry bitter chocolate and subtle hints of mohogany and gamey meats. The moorish palate is bright and engaging showing plump dark fruit and red berries and savoury earthy notes, framed by elegant yet persistent tannins. A medium to full bodied Shiraz displaying quintessential McLaren Vale dark fruits, and spice.

Serving Suggestion

A classic dish for a classic wine - try with a rare roast beef, with a healthy level of marbling scotch fillet stays beautifully tender and juicy. Serve laden with pepper sauce and all the usual trimmings.

Winemakers Says

This wine is made in the traditional manner; fermented in open tanks and hand plunged, and matured in French oak hogsheads. The Estate Shiraz has impressive fruit intensity, yet is elegant and will reward further cellaring.

Region (GI): 100% McLaren Vale

Varietal Comp: 100% Shiraz
Alcohol: 14.5% alc/Vol

Total Acidity: 6.5g/L pH: 3.55

