



CORIOLE

McLAREN VALE

2016 Grenache

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

We have three small bush vine vineyards on the Coriole Estate with majority of our Estate grown Grenache going to the GMS blend Dancing Fig. We like to reserve the best 2-3 barrels that display quintessential McLaren Vale Grenache characters for this single bottling.

Tasting Notes

The 2016 is a crimson beauty in the glass with gemlike hues of ruby and garnet. Red berries galore on the nose...like walking through a strawberry patch. A little Dutch licorice, mace, cassia bark and white pepper too. The palate is full soft and round with sweet, ripe fruit; rhubarb, red currant and raspberry. It has lively bright, punchy acid and a gorgeous savoury, peppery finish held up by fine grain structural tannin.

Serving Suggestion

A subtly spiced Malay fish curry or, for indulgence sake, roast duck basted with anise and raspberry sauce served with creamy polenta and cavolo nero.

Winemaker Says

This quickly identifies in the winery as a very 'useful' variety. Even with its larger berries it produces wines with great depth of flavour and beautifully balanced tannins. While we wait for our newer plantings to mature, we only had 2 barrels from 2016 to release. Enjoy!

Region (GI):	100% McLaren Vale
Varietal Comp:	100% Grenache
Alcohol:	14.0% alc/Vol
Total Acidity:	6.4g/L
pH:	3.55

