



CORIOLE

McLAREN VALE

2016 Sangiovese

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

Sangiovese was pioneered in Australia by Coriole Vineyards with the first plantings in 1985. It provided a contrasting style to Shiraz, the great tradition of McLaren Vale and has proven to be ideally suited to the warm maritime climate of the region. The fruit is sourced from some of the oldest producing Sangiovese vines in Australia. The 2016 vintage is Coriole's 30th consecutive Sangiovese release.

Tasting Notes

A bright and fragrant nose of sour cherry and bay leaf with a whiff of aniseed. The palate is of medium weight with juicy red fruits and sweet herbs framed by chalky tannin and refreshing acidity. An impressive long finish.

Serving Suggestion

An extremely versatile wine that will accompany a whole range of dishes from cured meats and tomato based pastas through to oily fish or slow cooked lamb.

Winemaker Says

Nearly 40 years of experimenting with sites, clones and rootstocks has led to this Sangiovese being the Australian benchmark. Harvested from our 9 plots around the Vale we are able to blend the optimum expression of McLaren Vale Sangiovese in the winery.

Region (GI):	100% McLaren Vale
Varietal Comp:	100% Sangiovese
Alcohol:	14.5% alc/Vol
Total Acidity:	6.06 g/L
pH:	3.53

