



CORIOLE

McLAREN VALE

2017 Barbera

2017 Vintage

The Winter and Spring of 2016 was one of the wettest on record which delayed flowering. By early summer we had some periods of good warm weather which encouraged growth but vintage was still looking a month behind 2016 and more in line with an old-fashioned vintage. Several rainfall events in January further delayed vintage and had the vineyard team working hard. Thankfully the warm and dry weather returned and the harvest proceeded at a leisurely and relaxed pace allowing a long ripening time for maximum flavour development. The wines look outstanding.

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

The colour of a garnet jewel in the glass this Barbera has a full, round, almost bursting mid palate and typical of the 2017 vintage, is highly aromatic and bright with red fruit. There's a subtle, savoury hint of smokey pimento, grated nutmeg and woody spice on the nose, complimented by rose petal, lilac, raspberry and maraschino cherry. The bright palate is abundant with forest fruits and berries; blueberry, young berry and red currant, with vivid acid that bounces around the palate and gives impressive length. A mouthwatering, light red for all occasions.

Serving Suggestion

This vintage pairs beautifully with a rustic pile of char grilled capsicum, zucchini, eggplant, asparagus and mushroom, and add a hit of salt with the addition of grilled haloumi and chorizo.

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:	14.6% alc/Vol
Total Acidity:	3.53 g/L
pH:	5.6

