



CORIOLE

McLAREN VALE

2017 Dancing Fig

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

Dancing Fig 2017 blend: Mourvedre (45%), Grenache (35%), Shiraz (20%).

The grapes for this classic blend are sourced from several family vineyards throughout McLaren Vale. Mourvedre is grown near Willunga, in the South, on slate soil whereas the Grenache and Shiraz are grown on the Northern end of the Coriole estate on Terra Rossa soils.

Tasting Notes

With a rubineque hue in the glass, this light to medium bodied red is driven by Mourvedre's savoury tones. The nose offers up licorice, burnished leather, blood plum, sage flower, white pepper and bay leaf.

The palate is bright and moreish; subtle white pepper spice, baked rhubarb pie, cherry sorbet and dark chocolate. This is a beautiful, textural red with great length and balanced acid.

Serving Suggestion

A traditional Italian pasta made with pork and fennel sausage, rich thick tomato puree, oregano, parsely and a generous amount of Coriole kalamata olives.

Region (GI):	100% McLaren Vale
Varietal Comp:	45% Mourvedre, 35% Grenache, 20% Shiraz
Alcohol:	14.65 % alc/Vol
Total Acidity:	6.02 g/L
pH:	3.6



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