



CORIOLE

McLAREN VALE

2017 Montepulciano

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

Montepulciano is a variety found in central and southern Italy, not to be confused with the Sangiovese wines of Vino Nobile di Montepulciano. A late-ripening variety, Montepulciano thrives in the vineyard providing balanced fruit with brooding depth and ripe tannins.

Tasting Notes

An exciting variety to have found a home in the McLaren Vale region. The appeal starts with the deep, ruby colour followed by a generous nose. Rustic and savoury showing worn leather, dark cherry, raspberry licorice, choc-mint, aniseed and rosehip. This is a very structural, food friendly wine, densely packed with fresh fruit flavours of berries, rhubarb and yellow plum, with a mellow mocha finish and framed by earthy tannins. Montepulciano offers the wonderful savoury structure of a good Sangiovese with more abundant fruit.

Serving Suggestion

Silky ribbons of tender pasta (it's worth taking the time to make your own parpadelle) coated with a rustic, slow cooked veal ragout.

Winemaker Says

This was quickly identified 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.



Region (GI):	100% McLaren Vale
Varietal Comp:	100% Montepulciano
Alcohol:	14.0% alc/Vol
Total Acidity:	6.0g/L
pH:	3.55