



CORIOLE

McLAREN VALE

2017 Negroamaro

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

Negroamaro is native to the warm climate of Puglia in Southern Italy, where it is known for producing highly aromatic, deep coloured wine. In McLaren Vale, Negroamaro is a late-ripening variety showcasing classic varietal perfume with a bright line of acid.

Tasting Notes

A bright crimson beauty in the glass and even more impressive on the nose. It has a 'pinot-esque' quality; forest floor, fresh turned earth, Morello cherry and white pepper. Negroamaro characteristics ensue; orange oil, dark chocolate-dipped dried mandarin, dried rose petal and woody herbs. The medium bodied palate is awash with delightful, lively, fresh acid, cranberry, plum and prune and incredible depth for a lighter weight wine. The 2017 Negroamaro is full of rustic character and savoury complexity.

Serving Suggestion

A late afternoon grazing platter, generously laden with duck rillettes, crisp baguette slices, citrus marmalade and blanched green beans with a drizzle of truffle oil. And if you have the time, porcini mushroom arancini.

Winemakers Says

Negroamaro is a very distinctive variety in the winery with its spiced and 'Campari'-like aromatics, a favourite aperitif in our household. Due to its low tannin and delicate aromatics profile we age this wine for only 10 months in old oak. We recommend serving chilled in the summer months.

Region (GI): 100% McLaren Vale
Varietal Comp: 100% Negroamaro
Alcohol: 13.5% alc/Vol
Total Acidity: 6.1g/L
pH: 3.45

