



CORIOLE

McLAREN VALE

2017 Sangiovese

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

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

Typical of the 2017 vintage this release shows bright, red fruit and lifted florals. The beguiling, Pinot-esque nose is loaded with aromas of earthy, forest floor, mace, anise, cassia bark and juniper berry. The creamy, delicate palate shows wild strawberry, cherry, raspberry, foraged mushrooms and an enticing creme brulee torched toffee character. The tannins are fine, feathery and have classic firm, Sangiovese length.

Serving Suggestion

This wine would pair beautifully with a mixed mushroom risotto or for a late afternoon tippie, team with cured meats and pickled vegetables.

Winemakers Says

So well suited to the McLaren Vale region and nearly 40 years of experimenting with sites, clones and rootstocks has led to this Sangiovese being an Australian benchmark. Harvested from our 9 plots from the estate it is interesting to see the varietal and clonal variations, the blending is almost done in the vineyard to create the optimum expression of McLaren Vale Sangiovese.

Region (GI): 100% McLaren Vale
Varietal Comp: 100% Sangiovese
Alcohol: 14.3% alc/Vol
Total Acidity: 6.0g/L
pH: 3.46



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