



CORIOLE

McLAREN VALE

2017 Sparta Shiraz

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

Sparta is from our Galaxidia vineyard, planted in 1998, and surrounded by olive trees. The original owners of this vineyard came from the countryside surrounding Sparta, an area much loved by Coriole founder Mary 'Molly' Lloyd. The soils are Terra Rossa- red brown earth over limestone.

Tasting Notes

This wine is a classic reflection of the Coriole site and a more modern expression of our traditional estate Shiraz. A beautiful dark magenta colour in the glass, showing aromas of plum, mulberry, blackberry pie, violet with savoury notes of worn saddle, oak spice and polished mahogany. A modern, silky palate with the cleanliness of crunchy fresh plum and lifted acid, rounded with fine texture tannin and impressive length, typical of the 2017 vintage.

Serving Suggestion

Think Greek cuisine with this wine...marinate lamb cutlets or chops in oregano, rosemary, garlic and lemon zest before grilling. Serve with torn pita, char grilled vegetables and lashings of garlic sauce.

Winemaker Says

Our Sparta Vineyard is the only Coriole vineyard to face due North and produces a vibrant red fruited and rich style of Shiraz. It is largely planted with a very old Shiraz clone called the 'Bob Hardy'. Sparta is made to highlight the fruit and floral notes of McLaren Vale Shiraz with good density and medium structure.

Region (GI): 100% McLaren Vale
Varietal Comp: 100% Shiraz
Alcohol: 14.15% alc/Vol
Total Acidity: 6.05g/L
pH: 3.55

