



CORIOLE

McLAREN VALE

2018 Chenin Blanc

2018 Vintage

After solid rainfalls during 2017 and early 2018 the vineyards were in good health heading into the growing season. Early spring was cold which led to late budburst and early predictions were for a late vintage. As the season progressed rainfall reduced and we had several warm spells which brought on ripening. A warm dry summer led to much lower yields than initially expected, some bunch weights were half what they were in 2017. Picking started in earnest in mid February and proceeded at a leisurely pace throughout March and into early April. 2018 is shaping up to be a vintage of exceptional quality. The resulting wines are intense and concentrated, the whites rich and flavoursome, the reds structured and complex.

Background

Chenin Blanc is Coriole's principal white variety and was first planted in 1977. Chenin Blanc is an aromatic wine that has great fruit concentration and yet shows an outstanding ability to age. It has proven to be well suited to the moderately warm climate of McLaren Vale.

Tasting Notes

The 2018 is a classic, traditional Coriole Chenin with a delicate filigree of autumnal fruits and spring florals. The nose displays red apple and pear, crisp white peach, honey suckle, jasmine and quince flower and a hint of Leatherwood honey. A pleasant and clean palate which fills the mouth with moreish textural acidity. McLaren Vale Chenin is all about a clean, crisp and easy drinking white, and the 2018 delivers on all fronts. A wine to enjoy now but it will also reward long term cellaring.

Serving Suggestion

Best with light meals; salads, chicken and seafood. Most suited to the warmer months, ideally straight from the esky while relaxing on the beach with fish and chips and the sand between your toes.

Winemaker Says

Beautifully crafted from 5 vineyards scattered throughout McLaren Vale; try it and discover that Chenin really is the 'better Blanc'!

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| Region (GI): | 100% McLaren Vale |
| Varietal Comp: | 100% Chenin Blanc |
| Alcohol: | 12.5% alc/Vol |
| Total Acidity: | 6.52 g/L |
| pH | 3.19 |
| RS: | 2.1g/L |



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