

2018 Nero

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

The grape variety Nero d'Avola was originally grown in southern Sicily and thrives in a warm, Mediterranean climate, a very suitable variety for the McLaren Vale region. Coriole produces a fruit forward, youthful and vibrant early drinking style. This is Coriole's 6th commercial release.

Tasting Notes

Abundant with aromas of mascerated raspberry, cherry cola, strawberry icecream and an array of floral and bramble notes. The palate is medium bodied with pure fruit flavours and a touch of forest floor. A wonderfully easy drinking wine with intensity of flavour, a velvety, round palate, fine, supple tannins and a delicate, lingering finish.

Serving Suggestion

Simple and tasty foods such as a charcuterie platter, a mix of antipasta, mushroom arancini balls or a Napoli style pizza. This wine can be enjoyed day or night, rain or shine.

Winemaker Says

The Nero is sourced from two vineyards on the Coriole estate. One vineyard is handpicked with 30% whole bunches included in the ferment to highlight the aromatic qualities of the variety. The other vineyard is machine harvested and undergoes a more 'classic' fermentation. Both parcels are seasoned in mature oak for five months and blended before bottling

Region (GI):100% McLaren ValeVarietal Comp:100% Nero d'AvolaAlcohol:14.2% alc/VolTotal Acidity:5.7 g/LpH:3.54

