



# CORIOLE

McLAREN VALE

## 2017 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 suits warm climates. Coriole produces a fruit forward, 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, Napoli style pizza or some mushroom arancini balls. This wine can be enjoyed day or night, rain or shine.

### Winemakers Says

Now sourced from 3 vineyards, 2 at Coriole and one at the base of the foothills, the Nero vines have really established themselves. The fruit is handpicked and then destemmed resulting in whole berries. These are then cold soaked for 4 days before we allow them to come back to temperature and begin ferment naturally. The 'must' is over seeded with yeasts chosen to lift the natural aromatics on the variety. A brief spell in seasoned oak, then bottled at about 6 months of age. Drink young with or without food, try chilling it in summer.

Region (GI):	100% McLaren Vale
Varietal Comp:	100% Nero d'Avola
Alcohol:	00.0% alc/Vol
Total Acidity:	0.0 g/L
pH:	0.00



CORIOLE VINEYARDS

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