



CORIOLE

McLAREN VALE

2018 Rose

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

This fresh and lively Rose with a touch of fruit driven sweetness on the front palate through to a savoury finish. The 2017 is a blend of Mourvedre, Sangiovese and Nero d'Avola.

Tasting Notes

A pretty, blush coloured rose showing aromas of strawberry patch, pomegranate, white pepper, orange blossom and jasmine flower. The delicate and mouthwatering palate is clean and bright with blood orange and subtle sweetness of macerated strawberries. The mouth feel is crisp with 15% barrel fermented juice adding to the fine, crunchy texture. The 2018 Rose has a savoury finish and the moreish, punchy acid length makes this wine the perfect lunch time tippie and summer time aperitif.

Serving Suggestion

Enjoy on its own or try with a orange and star anise glazed pork belly.

Winemaker Says

Mourvedre grapes were de-stemmed and chilled then transferred to press where they were held for a few days until the desired colour and tannin extraction was reached. The Sangiovese and Nero were de-stemmed as whole berries into small open fermenters, where they were cold soaked for a few days before being pressed. The settled juice was fermented in stainless steel tanks to produce a clean, crisp and refreshing Rose.

<i>Region (GI):</i>	100% McLaren Vale
<i>Varietal Comp:</i>	70% Mourvedre, 15% Sangiovese, 15% Nero d'Avola
<i>Alcohol:</i>	11.95% alc/Vol
<i>Total Acidity:</i>	3.15 g/L
<i>pH:</i>	5.6

