



Hi friends,

Artificial intelligence is the new trend in many industries. ChatGPT is an online writing tool which uses artificial intelligence to answer questions, write essays or reports, create poems or songs, or outline instructions. Art is being created using programs like Midjourney – ask it to show you a scene in the style of a famous artist and you'll have dozens of options in seconds. Music can also now be created by artificial intelligence by telling a web tool which composer you like, and it will create music to use in your AI created video, without any copyright repercussions. In fact, multiple people suggested to our communications manager, Kate, that she could put together this newsletter with the help of ChatGPT! (For the record, she didn't – I wonder if her hesitation is that she's worried we'll replace her with a robot.*)

But all of this disruption in many industries makes me pleased that we work in one of the most ancient industries in the world – and one that can't be created with a click of a button. The land we work on now is the same land that has been worked on for decades, and we create our product using techniques that are thousands of years old. So much of it is done by hand, from the planting of the vines, to the tending of the rows, to the picking of fruit and making the wine. AI may be able to tell us about wine, but it will never be able to taste it – that job is left to you and me!

Read on to find out more about what's happening at Coriole this season. We have some exciting new releases that have just come into the warehouse, including the 2021 Estate Shiraz and 2021 Estate Cabernet. It's interesting to reflect on these 2021 wines now that we are a couple of years down the track, after the 2021 vintage was hailed as one of McLaren Vale's best. It was such an interesting time with many parts of our business feeling a bit chaotic. Restaurant and cellar door were impacted heavily by COVID restrictions and constantly changing domestic travel audiences, and retail trends were changing significantly. In contrast, the winery was experiencing one of the most successful vintages in years. Beautiful, high quality fruit came into the winery in excellent volumes, the winery team managed the workload easily and calmly. Usually it's the other way around – vintage time means the winery is slightly chaotic while the rest of us are business as usual!

We hope to see you soon; either here in McLaren Vale, or out on the road. We're hoping to visit Melbourne, Sydney and Brisbane in a few months and meet some of you at tasting events. Make sure you're signed up to our email mailing list for details on those events – visit www.coriole.com/newsletters for the link.

*There was one small part of this newsletter created with AI. Can you pick it?

WANT TO MAKE A PURCHASE? USE THE ORDER FORM INCLUDED IN
THIS NEWSLETTER, CALL US ON 08 8323 8305, OR VISIT
WWW.CORIOLE.COM/SHOP TO BUY ONLINE. MIXED PACKS ARE
AVAILABLE AT WWW.CORIOLE.COM/PACKS.

NEW AND NOTEWORTHY

The 2022 *Sandalwood Grenache Gris / Piquepoul* comes from our vineyard in the foothills behind McLaren Flat, called Sandalwood — right near the border of the Adelaide Hills Wine Region. These two varieties, grenache gris and piquepoul, are both originally grown in France's southern Rhone wine region. The two varieties are picked together on the same day, harvested into the same trailer, processed together and fermented together in barrel, and produce a beautifully rich and textured wine.



Our *Stonewall Grenache* vineyard lies on a gentle slope bordered to the south by a beautiful ironstone wall built in the 1860s. The Stonewall vineyard is bush vine, and receives a lot of viticultural attention to ensure even ripeness. Bunch management leaves us with lower crop levels, and we make sure to pick the fruit at the right time to give us moderate alcohol, creating this beautiful, very fragrant, ethereal style of grenache.



For our 2021 *Terre de Fer Shiraz / Grenache*, we identified two vineyards at Coriole that come together very well. This wine is a blend of our hilltop grenache vineyard, which produces a savoury, rustic style of grenache, and our Pettigala shiraz vineyard, also high up on the Coriole property which gives a very spicy, aromatic shiraz. The two varieties were hand-picked, with the whole-bunch grenache tipped straight into the bottom of one of our four-tonne fermenters, followed by hand-picked shiraz which was destemmed and crushed over the top for co-fermentation.



2020 gave us a great opportunity to create the classic Australian blend of cabernet sauvignon and shiraz — a blend we haven't done for many years. The cabernet is from a 1986 planting and the shiraz from a 1967 planting. Winemaker Duncan says of the 2020 **Cabernet Shiraz**: "I really enjoyed the blending process with this wine to find the perfect balance of fruit, savoury characters and a beautifully long finish." A cellar door only release.



Our *Prudence Rare Tawny* has been waiting patiently for over 35 years. Made from grenache and fortified with a brandy spirit way back in 1986, it's time for this wine to be enjoyed. A beautiful sweet wine with flavours of fig paste, burnt marmalade and panforte, it's the perfect end to a winter dinner party alongside cheese, nuts and muscatels. Incidentally, 1986 is winemaker Duncan's birth year — and it would be a wonderful gift for anyone else born in 1986!



NEW VINTAGE

It's rare we do births, deaths and marriages in our newsletter, however twenty firsts are worth celebrating. Introducing Florence May Lloyd, born 10/5/2023, the 21st great-grandchild of Coriole founders Hugh & Molly Lloyd. Florence and her parents Mitch & Laura Lloyd (nee Marslen) are all doing well.

CORIOLE MUSIC FESTIVAL

The 2023 Coriole Music Festival was held on May 20th and 21st, a wonderful program of music that explored the themes of "Isolation and Reunion". This year's Artistic Director Simon Cobcroft (pictured below right) performed as part of the Lyrebird Trio, alongside local, national and international musicians. Limelight magazine's review gave the festival five stars and said "Cobcroft has devised a musical programme which builds upon the festival's already staunch foundations. Coriole must be one of the best boutique festivals in the country." To join the mailing list to hear when tickets are released for next year's festival, visit www.coriolemusicfestival.com.





AUTUMN AND WINTER EVENTS

SUNDAY 9 JULY

Joe Chindamo's "Trio Fantastique" — Presented by Celia Craig. Fresh, contemporary Australian music for Double Reed Trio, played by three of Adelaide's favourite musicians: Celia Craig, oboe, Mark Gaydon, bassoon, and Michael Ierace, piano.

SATURDAY 15 JULY

Poets and Pizza — Join us for a favourite Coriole event. Poets and Pizza will be presented by Mark Lloyd and Jude Aquilina, and feature four poets; Rachael Mead, Louise Nicholas, Kalicharan Nigel Dey and Bruce Greenhalgh. Enjoy an evening of entertaining, witty, humorous and satirical poetry.

SATURDAY 29 JULY

Honey From A Weed dinner — Patience Gray's classic cookbook and memoir, *Honey From a Weed: Fasting and Feasting in Tuscany, Catalonia, the Cyclades and Apulia*, was released in 1986 — a celebration of southern mediterranean cooking. Join us for dinner as we explore this theme and enjoy food from the restaurant matched with Coriole wines.

For more information and to book for these events, visit www.coriole.com/events



INTRODUCING KATIE

Our Restaurant Manager, Katie Loeckenhoff, has been part of our team at Coriole for a little over a year. She would love to welcome you next time you visit Coriole for a long lunch overlooking the vines!

"My role is all about relationships. My approach starts with my team, they need to feel validated and appreciated in order to be at their best for our customers. So, teaching my team how to be confident with who they are with their guest comes first. Having a strong connection to the food we provide through connection to our suppliers helps me to give our guests a unique experience. Building a strong relationship with Lloyd family members allows me to share the stories of the estate from winemaking, to the gardens and beyond. Finally, I want to make sure every guest is looked after so that they have a wonderful lasting memory of their time at Coriole.

"Coming to work every day feels like coming to work with family. I love working at Coriole because it is a very respectful environment, there is a high level of appreciation for each role played that keeps the estate running. We all work hard to make Coriole estate a magical place to visit."



MEET MIRANDA

Miranda is our Weddings and Events Coordinator here at Coriole. She manages the planning and execution of about 30 weddings at Coriole per year, and other events that we host regularly here on the estate.

"My favourite part of an otherwise boring job in marketing at a university was being involved in Open Day once a year. One day an events manager reached out and asked if I wanted to help her doing weddings and events, I took a chance and thankfully fell in love with the job after the first event!

"My role is the perfect mix of working at a desk while getting things organised, and working on your feet and with people on the day of the event. It's rewarding to see an event come together after all the planning. Event days are long but so much fun – something hilarious always happens.

"I love so many things about working at Coriole; the people, the view, the food, the garden, the wine and the olives!"

To chat to Miranda about hosting a large event at Coriole such as milestone birthday, email events@coriole.com.



CHINA THAWING?

Peter Lloyd writes... Coriole's first shipment of wine to China was in the late 1990s. In the following two decades, China became our biggest export market and business had been stable (although after the government reduced gift spending around 2010 and Chile's free trade agreement, sales reduced). Coriole had a broad distribution footprint – from 5 star hotels in Beijing and Shanghai, to listings in small restaurants in cities that I had never heard of prior to visiting. An annual week-long trip to China was always a delight, exhausting but stimulating and genuinely exciting and interesting.

Whilst the tariffs imposed on Australian wine in 2020 didn't cause us too much grief as we had thankfully activated the South Korean and Swedish market the year prior, we do look forward to a time where we can reactive the market and visit again. This is looking closer; our distributors have been in touch after several years and the trade is cautiously optimistic given what is happening with Australian barley! Many Australian wine business that formed over the previous decade only had one market and to lose that overnight was disastrous. Have businesses learnt to diversify and spread their risk? We'll have to wait and see..

2021 ESTATE SHIRAZ AND CABERNET RELEASE

You've heard it before and you'll hear it again: the 2021 vintage was spectacular. While most of our whites and lighter reds have been released and sold, this month we are releasing two 2021 wines that are Coriole hallmarks: the **2021 Estate Shiraz** and the **2021 Cabernet Sauvignon**.

There are about nine different vineyard blocks here at Coriole that come together to produce the Estate Shiraz. The resulting wine has vibrant perfume and lift, with flavours of mulberry and blackberry fruit with a violet and black tea fragrance. The earthy palate features dark-berried fruit, bitter chocolate and spiced plum with beautiful long supple tannins. It's approachable now, but a fantastic wine for the cellar as well.

The 2021 Cabernet Sauvignon's fragrance leaps out of the glass. It's perfumed with violets, rose and dried tobacco. The palate is full of blackberry, mulberry, aniseed and roasted spice; boasting long length with firm, fine and textural tannins. A very varietal expression – drinking beautifully now, but this wine will age very gracefully. Ten or fifteen years in the cellar will bring rewards.





2023 VINTAGE REPORT

Duncan Lloyd writes... The 2023 vintage will be remembered for the La Niña conditions, particularly the wet and cool conditions which dominated spring 2022. From budburst on, we were running approximately ten days behind the vintage 2022 growing period, which continued on throughout the season. This resulted in vintage starting ten days later than in 2022, which was seven days later than 2021! So, a late start this year with the first reds picked on the 3rd of March and our last Montepulciano picked on the 24th of April. While conditions appeared challenging at times, our focus was on fruit quality and keeping vines healthy.

Naturally moderate yields and careful management mitigated any disease pressure resulting in clean, healthy fruit at harvest. Yields were looking low across most varieties with sangiovese and shiraz coming in under average, and fiano was particularly low – we aim for 3 tonnes to the acre, and 2023 yields were half a tonne to the acre!

With low yields and slow ripening, we had plenty of time to assess each vineyard and harvest as we saw best. Early highlights this year are piquepoul, old vine shiraz and cabernet. Across the board we are seeing bright fruit characters with good length and ripeness of tannin.

The whole vintage ran smoothly in the winery and not too many late nights. We had another strong vintage crew with Henry returning from vintage 2022, and two first-timers in Will and Bill, joining our permanent year-round team – assistant winemaker Andy, cellar hand Max and myself. In the winery we also welcomed two new concrete tanks (manoeuvred in to place with great difficulty), which will provide continual options for wine style management throughout maturation. We also had the first fruit from our newest sangiovese vineyard as we continue our plan of a diverse range of sites and clones for this key variety.

Pictured above: Max, Bill, Duncan, Henry, Will and Andy.

SOIL AND FLAVOUR

Mark Lloyd writes... I heard Matthew Evans (passionate food communicator) speak recently. He talked of the hard work to grow food at a small scale. But when you tasted the flavour it was all absolutely worthwhile.

Do you ever eat your produce after returning from the supermarket and think "why do I bother?!" The tomato, the lettuce, the melon, the cucumber... they all look great, but there is no flavour.

It was definitely time to do a taste test to make sure that the home grown is better. It is estimated that 35-40% of the world's tomatoes are now grown in high-tech, high-density glasshouses, mainly with technologies coming out of the Netherlands, but used all over the world. This is a fantastic technical achievement and maybe flavour is also part of that success.

However, when it came to our Coriole kitchen taste test, both of our chefs Patty and Nelly thought the home grown had the most flavour. This was a strong result because both chefs mistakenly assumed by looks that they were from a glasshouse!



