



CORIOLE
VINEYARDS

SUMMER NEWSLETTER 2008

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Old & New

This early photo (below) was one of many that were presented by *Tim Lloyd* at a recent Lloyd family dinner to celebrate 40 years since the original winery and vineyard was purchased.

Normally family dinners are celebrated with wines from around the world but on this occasion, it was only *Coriole's*. A raid of the winery cellar produced a diverse range of wines. All were in pristine condition and surprisingly youthful. Two of the wines had been forgotten - 1987 Rosè and 1987 Touriga Grenache. And all three of the white varietals are no longer made! The only quibble may have been that the 1987 Chardonnay was well developed in colour. But that is not uncommon for Chardonnay's half its age.

The white wines were 1987 Chardonnay, 1992 Semillon, 1985 Riesling, and 1990 Chenin Blanc. The old Chenin as we have come to expect was outstanding, luminous green in colour with apple characters. The 1987 Rosè was still fresh and fruity, and a most unusual soft blend of primary fruit, Touriga Grenache. There were 2 full bodied red wines from the 1980s - 1980 and 1985 Shiraz Cabernet French Oak. The 'French Oak' label preceded the Lloyd Reserve as the premium red at *Coriole*. Both wines were youthful and excellent drinking. The 1980 was particularly concentrated yet not ripe in flavour by today's standards.



TOP 100 FOR CORIOLE!

Coriole Chenin Blanc 2007 and *Coriole* Contour 4 Sangiovese Shiraz 2005 have made the Sydney International Top 100. This is a great result for both wines given that 454 brands from 18 countries worldwide are entered. Unlike most wine competitions, the Sydney International judges the wines alongside food. No surprise *Coriole* showed well!



Coriole circa 1967

McLaren Vale

FIANO 2007

Fiano is a new wine from the pioneer of Sangiovese in Australia... Fresh aromas with white flowers, like lily and gardenia. Excellent texture and balance. 93 points. Star Performer - Emerging Whites, **Australian Gourmet Traveller Wine**, October 2007

Fiano is Fiona spelt wrong. She's a bit like skinny Viognier but with clean, green apple flavours that slice through her core... Stylewine **Tyson Stelzer** Taste Food & Wine 2008

CONTOUR 4 SANGIOVESE SHIRAZ 2005

... Contour 4 opens with the Italian deli sort of aroma that's true to type. It suggests raspberries, mocha, spiced meats, even leather, and the palate is supple, medium bodied and savoury, finishing dry with a more-ish aftertaste. Great value! Wine of the Week **Ralph Kyte-Powell** Melbourne Age, October 2007

TOP 20 Quaffing Wines of 2008

Peter Forrestal Quaff 2008, October 2007

SANGIOVESE 2006

My idea of serendipity is a Coriole Sangiovese arriving the same afternoon that spaghetti bolognese is on the menu for dinner. It's a great food wine and of course it suits Italian cuisine perfectly... ★★★★★ **Fergie Mcghee** Canberra Times, November 2007

TOP 100 **James Halliday**

TOP 100 **Weekend Australian for 2007**

ESTATE SHIRAZ 2005

Aromatic blackberry, licorice and dark chocolate aromas, then persistent but balanced and ripe tannins on the palate; subtle oak. 93 points. **James Halliday** Australian Wine Companion 2008

MARY KATHLEEN CABERNET MERLOT 2004

Medium-full bodied; abundant depth to the blackcurrant fruit; high-quality, fine tannins run through the palate giving balance and mouthfeel; long finish. 93 points. **James Halliday** Australian Wine Companion 2008

LLOYD RESERVE SHIRAZ 2005

Strong red-purple; a totally delicious wine, opening with blackberry, anise, spice and dark chocolate; abundant flavour without the millstone of high alcohol; good oak support. 96 points. **James Halliday** Australian Wine Companion 2008

ESTATE CABERNET 2005

There is plenty of flavour and equal finesse in this McLaren Vale red, with blackcurrant and dark berry fruit, a touch of floral character and cedary oak on the nose and generous palate and fine firm tannins on the finish. Try it now with roast lamb or duck or cellar for five or more years. 92 points. **Mike Frost** Courier Mail, October 2007

Aromas of blackcurrant, dark chocolate, violets, damp earth and cedar oak. Beautiful smelling wine. Tastes like cabernet and a damned good one too. 92 points, **Gary Walsh** www.winorama.com.au September 2007



CHENIN BLANC 2007 Plenty of green apple and pear characters with fresh lift in this new vintage of the Coriole staple.

SEMILLON SAUVIGNON BLANC 2007 The winemakers are particularly pleased with this blend in 2007. Plenty of pear juice and kiwi fruit type characters and a little restraint makes it work well with food.

SANGIOVESE ROSÉ 2007 This is a small experimental batch in 2007 made for cellar door only. Sangiovese has such natural fruit that it works well. Smells like 'fresh strawberries and ice cream', says the winemaker. A very pretty and delicate style.



6 PACK SAMPLER

The perfect gift for Christmas includes gift card and delivery

- ① 750ml Chenin Blanc
- ① 750ml Estate Shiraz
- ① 750ml Sangiovese 2003 re-release
- ① 750ml Extra Virgin Olive Oil
- ① 750ml Verjuice
- ① 150g McLaren Vale Almonds
- ① 650g jar Kalamata Olives 'Best in Australia'

26 Vintages of Chenin Blanc

After 26 vintages of Chenin Blanc at *Coriole* we are soon to release our first Reserve wine. *'The Optimist'* is a single vineyard Chenin Blanc with fruit taken from the original vineyard at *Coriole*. The name is a reflection of past reputations of this variety which fortunately are rapidly changing.

Chenin is an under appreciated variety with the ability to age gracefully for many decades. Watch out for the first release from the 2005 vintage in the next *Coriole* Newsletter.



David Moscarda doing crop estimation during flowering in the original 1977 vineyard at *Coriole*.

5 ★★★★★ of the Best

Coriole has again been rated a 5 star winery by leading Australian journalist *James Halliday* in his *2008 Australian Wine Companion*. The best selling and definitive guide to Australian wine has become a must have for all wine enthusiasts.



Meet our **NEW STAFF** from left; **Rachel Whitrow** Cellar Door Host, **John Lamp** Sales and Marketing Manager, **Simon White** Senior Winemaker.



Matt in Southern Italy

Winemaker *Matt Broomhead* spent a vintage in the European Autumn in *Puglia* in southern Italy. Matt is pictured (above) with cellar staff at *Rivera*. This is his story.

When Mark Lloyd came to me in March and asked if I would be happy for Coriole to send me to Europe for a vintage, I wondered whether he meant one way. As it turned out, a return ticket was booked and I found myself embarking on a six week European trip, taking in Germany, Italy and France.

I started with a short visit to see our importers in Germany, then down to the South of Italy working for a winery in Apulia called Rivera. Apulia is one of the southern most provinces in Italy and is the 'heel' of Italy's boot. It is still a very rural province where grape vines are grown next to goat herds. I went over expecting to discover some time honoured old world winemaking techniques, but was amazed to find an ultra modern Italian winery, rapidly trying to become new world.

Rivera is a family owned winery in the Castel de Monte region and was established in 1957. It is owned by the de Corato family and Carlo de Corato is affectionately known in the area as the 'Godfather' of Apulia! However I found the family, and indeed southern Italians in general, to be some of the most warm and generous people I have ever met.

Varieties made at the winery were generally indigenous Apulian varieties such as Bombino Bianco, Bombino Nero, Nero di Troia and Aglianico. However, they also had small amounts of Shiraz, Cabernet and Fiano.

The owners and winemakers of Rivera were always talking to me about ideas to make their wines more new world in style - yet I was trying to pick their brains about how to make Coriole's wines more old world. Who knows, perhaps the truth lies somewhere in between?

FREQUENT FLYER

If you are travelling with **Qantas** domestic or international airlines over the coming months, expect to see *Coriole* wines being served. **Fiano 2007, Sangiovese 2005, Redstone Shiraz 2004** and **Shiraz 2005** have been hand picked for the airline.



Best Australian Table Olives... ... And the Passing of a Mentor

Coriole was awarded Best Australian Table Olives at the Australian Olive Association Olive Expo in Canberra in October. The award was won by *Coriole* Kalamata Olives. The competition was open to all olives that had taken prizes at other olive shows.



Only a month ago *Emmanuel Giakoumis* - *Coriole* friend and mentor died at 80 years. *Emmanuel* was the archetypical migrant who arrived 'in Australia with 2 shillings in my pocket' and was making olive oil in Adelaide in the 1950s and in McLaren Vale in the early 70s.

He was passionate, creative and always had a great feel for quality. *Emmanuel* was responsible for introducing the Kalamata Olive to Australia, through quarantine for 2 years, probably in 1967.

Emmanuel had many favourite sayings. One was always said with great energy... 'I must see McLaren Vale (valley) every day of my life!'



Emmanuel serving new season's oil on toast with a squeeze of lemon during a gourmet weekend at *Coriole* in the early 1990s.

CORIOLE CALENDAR

There is an interesting line up of events at *Coriole* in the new year. Details of all events will appear on our website www.coriole.com To ensure you are informed please contact *Louise* at the winery **08 8323 8305** or louise@coriole.com

DECEMBER 2007

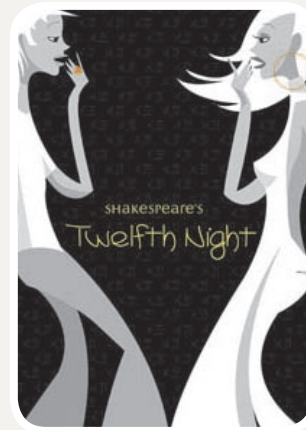
The Big Sing Saturday 15 December

A people's *Messiah* with the *Corinthian Singers*.

JANUARY 2008

Shakespeare in the Garden Presented by *Essential Theatre* Friday 26 January, 6 pm

Along with the charming cottage garden and delectable wines, *Twelfth Night* will sweep you away to the land of Illyria. Here you will be introduced to the lovesick nobleman, Duke Orsino, pining for the love of Lady Olivia. His love for her, however is unrequited, due to the morose Lady Olivia's dedication to mourning her dead brother.



Enquiries & tickets; *Louise* **8323 8305** or louise@coriole.com

FEBRUARY - MARCH 2008

Vintage - volunteers welcome!

APRIL 2008

Wine Exploration for Gourmet Travellers

A day of comparative tasting of wines from Australia and beyond. Presenter *Andrew Phillips*.

MAY 2008

Coriole Music Festival

Saturday 3, Sunday 4 May

The 10th *Coriole* Chamber Music Festival. Music director *Prof. Chris Burrell*.

JUNE 2008

Sea & Vines Gourmet Weekend Regional Shiraz Competition

Name the regions of 8 glasses of Shiraz and win 8 dozen wines!

JULY 2008

Consider the Vintage

Walk the winery with the winemaker and consider the 2008 vintage. Lunch to follow.

SEPTEMBER 2008

Poets and Pizza

Four poets present their work in a highly amusing event. In association with the SA Writers Festival.

OCTOBER 2008

Cheese Discovery

With National Cheese Judge Russell Smith.

Italian Wine Varieties Dinner

With invited chef.

NOVEMBER 2008

Lunchtime Concert Series

Contemporary, jazz and classical.