



CORIOLE
VINEYARDS

WINTER NEWSLETTER 2008

Chaffey's Road McLaren Vale South Australia 5171 | Telephone 08 8323 8305 | Fax 08 8323 9136 | Email contact@coriole.com | Web www.coriole.com

Sangiovese Comes of Age

The famous Italian variety has come of age in Australia with the release of *Coriole's 2007 Sangiovese*. This is the twenty first release of the Tuscan grape pioneered in Australia by *Coriole* in 1985. While considered an exotic experiment, it is difficult now to imagine the Australian wine landscape without it.

In the early 1980's, the French were not especially popular in the antipodes. Noting that the traditional grapes of the country were mostly of French origin, the decision to plant an Italian, 'Mediterranean' variety, was simple.

Beginning with one clone of the variety, initial plantings were just two acres. Promising early results indicated that the variety would offer a contrasting style to *Shiraz* - the main grape variety of McLaren Vale. In the early 1990's new clones of *Barbera* and *Nebbiolo* were brought into the country and *Coriole* planted the first of these vines in Australia. This was followed in 2001 with the planting of the first Fiano vineyard in the country. *Sangiovese*, however, is the wine of most interest. The drought year of 2007 has produced an outstanding wine with more depth, complexity, and middle palate weight.

The Australian wine industry will nowadays readily adopt and accept new grape varieties, with Italian and Spanish wine grapes sitting happily on wine lists all over the country. Fortunately there are plenty of people prepared to experiment.

Mark Lloyd



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- 1 Visit us at www.coriole.com
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- 3 Fill in the boxes with a few details + your current email address

It's that easy! You will be automatically entered in a draw to **win one of two Poets Prize Packs valued at \$156 ea.** The prize pack will be **drawn on 1 August 2008**. The winner will be notified by phone and email. Alternatively email us at contact@coriole.com or telephone 08 8323 8305.



New Releases

Releases



2006 Estate Shiraz



2006 Estate Cabernet



2006 The Dancing Fig

2006 VINTAGE RELEASES

The 2006 vintage was a classic McLaren vintage. A year of moderate ripeness, cool late summer and then a burst of heat in March. The trio of estate wines (above) are now released led by Coriole Estate Shiraz.

OTHER RELEASES

2006 Redstone Cabernet
2005 Mary Kathleen
2007 Sangiovese

COMING SOON

2008 Chenin Blanc and 2008 Semillon Sauvignon Blanc

Members Wine

Members

THE SOLOIST

A wine many of you have enjoyed over the last two vintages is *The Soloist*. This wine will be commercially released for the first time this year as the *Lloyd Reserve 2006* will be held back to return to its normal release time. We will still have a small amount of *The Soloist 2006* available for our upcoming offer.

SHIRAZ FIANO 2006

Our new members exclusive wine will be a world exclusive (don't quote us, but we are almost positive...) *Shiraz Fiano 2006*. This innovative blend sees a small percentage of Coriole's new Italian white, *Fiano*, blended with our old favourite *Shiraz*. Keep an ear out for a July/August offer.

WINE PRESS

CHENIN BLANC 2007

Chenin Blanc is more delicate than Sauvignon Blanc. There are appealing fruit flavours, but they are a little more restrained. Honey nougat flavours also creep in, but on the finish it's still dry. We should drink more. ★★★★★ **Fergus McGhie** Canberra Times, November 2007

Coriole, in SA's McLaren Vale, has been our top exponent of this Loire Valley variety for 25 years. Few producers bother with this variety, which is hard to understand after tasting this. The price is no reflection on quality, with a dry, steely acidity enveloping the apple-like palate. **Jeff Collerson Quaff** - Daily Telegraph, March 2008

FIANO 2007

Fiano is a new wine from the pioneer of Sangiovese in Australia. I found the nose very full and floral, with some tropical fruit overtones and the palate matching with the body. 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

NEBBIOLO ROSE 2007

Seems to me as if Nebbiolo-based rose is the way of the future. This is good: pale crimson in colour, dry and tannic through the finish, glistening with cherried/earthen flavours and both juicy and sappy through the finish. This would be awesome with summer lunch. 91 points. **Campbell Mattinson** Winefront, November 2007

REDSTONE SHIRAZ 2005

One of the best sub \$20 reds on the market. It's a warm, dense, blackberryed wine, thick with flavour and sustained right through the finish. It's gutsy and alcoholic, but well managed. An affordable red in the monster style. Drink 2008-2010. 89 points. **Campbell Mattinson** winefront.com.au February 2008

Ripe juicy berry fruit, a little mint, black pepper, dark chocolate and some light coconut oak. On the palate medium to full bodied with mouth filling berry and cherry fruit, dark chocolate, a few dried herbs and a bit of coconutty oak in support. The tannins are grainy (but reasonably soft) and run on to the finish. It all ticks along very nicely. 90 points. **Gary Walsh** www.winorama.com.au

NB Coriole Redstone Shiraz 2005 is one of my favourite wines for current drinking. It is one of the cheapest wines in the range but comes very highly recommended. It is a classic style with medium ripeness, concentration, low acidity, and well balanced with a wide range of foods. **Mark Lloyd**

THE OPTIMIST 2005

Plenty going on here with green melon, gin and tonic (with a slice of lemon rind), cucumber, spice, grilled nuts and some smoky barrel ferment characters. On the palate medium to full bodied with crisp acidity, a touch of sweetness to balance and a rich creamy texture - although the overall impression is one of freshness... Finishes clean with good length and a lemon rind and spice aftertaste. If a change is as good as a holiday, then I feel positively refreshed. 93 points. **Gary Walsh** www.winorama.com.au

The Optimist - Vintage 2005

Coriole has just released the first vintage of a reserve or single vineyard *Chenin Blanc*. Finally, after planning this wine for many years it is ready for release.

To judge the wine in context, winery staff tasted the wine to compare it with the normal release 2005 vintage (sold out two years ago) and also 2 wines made from *Chenin Blanc* from the *Loire Valley* in France - the home of this variety. The French wines were distinctively sweeter (common in this region) and showed flavour influences of botrytis infection. The *Coriole* wines were dryer and showed more purity of fruit.

The Optimist in comparison to the standard release wine was more complex, spicy, with greater length of flavour. *Chenin Blanc*, of course, has the reputation as one of the longest living white wines in the world. Recently we found a bottle of 1981 *Coriole Chenin* to show a group of visiting Melbourne trade customers. The bottle was ullaged, the label in tatters, but all thought the wine was less than 5 years old!



TOP 10 AUSTRALIAN CELLAR DOORS

Respected national wine publication, *Wine Business Monthly*, has just named *Coriole* as one of its top 10 Australian Cellar Doors for 2008.

The centre piece of our *cellar door* is a heritage listed 1860's ironstone barn.

We've recently undertaken some internal renovations. We've increased the tasting space with the introduction of a new tasting bar, made from re-claimed Oregon timber and galvanized iron. We also have further plans to extend the outdoor deck overlooking the beautiful rolling vineyards.

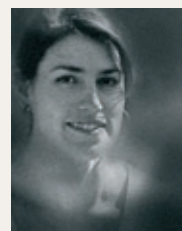
Coriole cellar door is about to open a separate tasting room where a more structured, formal tasting can be experienced. The *Old House Study* has been transformed into a sit down tasting area where customers can immerse themselves in our wines - be it interesting small batch productions, reserve releases or back vintages.

Called *The Wine Room*, if planning a visit to *Coriole* we invite you to book a tasting.



Lloyd Reserve 2006

The 2006 *Lloyd Reserve Shiraz* will be held back to ensure the wine receives more than 12 months in bottle prior to release - as it has in previous years and hence won't be released until May 2009. *Lloyd Reserve* is only produced in exceptional vintages from a small vineyard at *Coriole* planted in 1919. It was not produced in 2003 and this led to the 2004 and 2005 being released with less than 12 months bottle age.



Rachael Whitrow

Cellar Door Host

Olives; Size, Air & Flavour

Coriole Kalamata Olives are naturally fermented and brined. During processing they have little exposure to air as they are continuously stored in brine after some early water stages. When eating olives from a packet or a jar it is a good idea to drain off the juice and leave just the fruit in the refrigerator. Exposed to air and left for hours, or days the full flavour will develop.

Size of fruit also has a role in flavour. While gourmet delis snap up the 'Jumbo' size olives, some of the most flavoursome fruit is the smaller size that we place in vacuum packs. I was reminded recently that this may frequently occur with other fruit when an apple grower complained that the supermarkets only take the larger apples and the 'smalls' are confined to a juicing price, yet he said, "This is the only apple I would ever eat".



There is no vintage without pickers

2008 VINTAGE SUMMARY

The 2008 vintage will go down as our quickest in history. We started picking on February 13 - slightly earlier than average, and finished on March 20. There was a time in the Vale where it wasn't unusual for vintage to creep into May!

Good winter and spring rains set up a promising vintage. The 2007 vintage was well documented as one of the smallest on record. Cool and dry conditions throughout late January and February were responsible for excellent flavour, intensity and complexity. Average temperatures of these 2 months were a modest 21 and 19 degrees respectively. A record 15 day heat wave in March interrupted the perfect conditions at the back end of vintage, creating a few challenges for the team. We also had to deal with both the whites and reds ripening at similar times.

All white varieties were picked before the heat arrived on March 3. *Chenin* again appears very strong - with a small batch from the 1977 single vineyard earmarked for our Reserve wine, *The Optimist*. The increasingly popular *Fiano*, along with *SSB*, also look like wines of potential.

Our early picked *Shiraz* and *Cabernet* both look exceptional. However some fruit taken late in the heatwave was very ripe and will need to be declassified from *Coriole* labelled product.



Above: Photograph taken from the book, *McLaren Vale, Trott's View*.

Right: *McLaren Vale, Trott's View*, published by Wakefield Press.



Coriole Music Festival

Held over the first weekend of May, The *Coriole Music Festival* had its 10th birthday this year. This photo (above) of an earlier festival was one of many photos featured in the new book, *McLaren Vale, Trott's View* which is also pictured here. Greg Trott of Wirra Wirra was a passionate and visionary supporter of McLaren Vale, often as mindful of the district as he was of his own business. This project to record McLaren Vale was completed a few years ago but has been published, 2 years after his death, with the help of local publisher *Wakefield Press*.



Simon White

Senior Winemaker