



Morgana

Kris Lloyd, of Woodside Cheesewrights, was in Italy in Bra, Piemonte, showing her cheeses at the Slow Food Cheese Show. On the train to Turin she met business/tourism student Morgana Germanetto. Morgana recalls... “Standing on the platform, waiting to catch my train for Turin that windy morning of September, I would have never imagined to change my life completely. A tiny lovely woman approached me, and in a timid and weird Italian asked for information. I thought I had to make her feel welcomed and safe in a country which obviously was so different from hers, and gave her a hand with her massive luggage. We started chatting and it turned out to be a charming conversation about dreams and life goals; she insisted I took her card and contacted her if I needed any sort of help for my upcoming internship the next University semester. I had never considered a work experience in Australia before – and I absolutely ignored where South Australia was – but I felt so inspired and motivated after what she told me that morning...so, after a long exchange of emails and a great deal of bureaucracy – these bloody Italians! – I jumped on the plane on the 25th of January, destination: Adelaide. I was actually surprisingly happy to find such a wonderful spot on the other end of the world. Each and everyone of the crazy Coriole family has made me feel as if I have always been part of it; they patiently took the time to teach me so much in such short time. Velvet showed me how to drive automatic in the car park before buying my wonderful Mitsubishi Magna, Stu made me notice the kangaroos’ third leg – their tail! – Harold explained to me how to find the south in the night sky, and Lis arranged a viewing of “The Castle” on the lawns for my birthday.....and the list goes on. They made me fall in love with South Australia culture and lifestyle; from now on, I will always be faithful to the Rossi boots and Farmers Union Iced Coffee, I promise! I could go on and on...GRAZIE Coriole people!”



Juice Evaluation

We routinely take grape juice samples of all vineyards prior to harvest to monitor ripeness and flavour. Here we are comparing 5 varieties growing in the Blewitt Springs vineyard to determine what will produce the best results in this sand/clay environment when we increase plantings. All varieties are from southern France, Italy (or Spain); Carignan, Negro Amaro, Mourvedre, Nero (d’Avola), and Montepulciano. Harvest took place in mid-March, several weeks later than the Shiraz vineyards at Coriole. At this stage the wines show good intensity of flavour at modest alcohol levels and it will be very interesting to monitor as the vineyard ages. We will keep you posted!



Above: 2016 juice samples await analysis

Accommodation

Coriole Top House

The Coriole Top House has become vacant in recent times so it is now available for accommodation. It is a self catering/farm stay that has magnificent McLaren Vale views and will allow guests to either relax at the property or to explore the region. The Top House takes up to 8 guests. Bookings and enquiries : contact Liz@coriole.com

Sandalwood Shearing Shed

The Sandalwood Shearing Shed against the hills near McLaren Flat is a newly converted space for two people at the secluded Sandalwood vineyard. www.sandalwoodshearingshed.com.au
Bookings and enquiries: Libby@coriole.com

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CORIOLE PRESS

Hello Friends,

I hope you find an interesting mix of the traditional and the new showcased in this newsletter. The 2014 Shiraz red wines are outstanding. Look out for the new Estate Shiraz 2014 and the very small bottlings of single vineyard Scarce Earth wines. Very highly recommended is the new vintage (2015) of Sangiovese as well as the new bottling of Picpoul 2016. The 2016 vintage is over... the nights are becoming cooler, evening fires have started and already the vines have lost their leaves. *Please update your details if necessary with either postal, email or phone addresses.*

Best Wishes, *Mark Lloyd.*



2010 Chenin Blanc “The Optimist”

It is not often that we get the chance to offer a 6 year old Chenin Blanc. The fruit is sourced from a small vineyard on the estate planted in 1977. “The Optimist” is bottled young and held in the Coriole cellar until ready for release. Chenin Blanc has a reputation as one of the best white varieties to appreciate with age. We think it is only occasionally rivalled by great vintages of Riesling. Chenin develops texture and fullness and yet remains fresh and interesting. Highly Recommended.

2012 Mary Kathleen

2012 was a great year for Cabernet Sauvignon in McLaren Vale. A long and even season led to wines with great flavour concentration and modest alcohols. With two years in bottle prior to release this vintage is in great shape, the nose shows pure cassis and lavender perfume, the palate is long yet refreshing with layers of flavour and fine, well built tannin. Serve with slow cooked lamb shoulder spiced with star anise and clove and if possible, decant the wine several hours prior to drinking.

2014 Estate Shiraz

The 2014 vintage was locally described as the holiday vintage; ripening was slow and we had plenty of time to do what we wanted whenever we wanted! Maybe that’s an exaggeration...the wines turned out very well with plenty of colour, flavour and richness along with that characteristic Coriole restraint. Drinking very well now or cellar confidently for 10-15 years.

New releases continued...

2015 Sangiovese

The 2015 has just been released and is our 29th bottling of the variety. The 2015 vintage produced some very smart Sangiovese and the wine is classic medium bodied with a conspicuous aromatic lift. The savoury finish is slightly softer than some years which makes the wine highly recommended for drinking in its youth or for medium term cellaring.

2014 Dancing Fig - Mourvedre Grenache Shiraz

The three varieties of Mourvedre, Grenache and Shiraz make great blending partners capable of producing wonderfully soft, yet rich and complex wines. In 2003 we set about planting some Grenache bush vine vineyards at Coriole. They have been slow to establish but are now producing lovely fruit that we blend with estate grown Shiraz and some Mourvedre from slatey soils in Willunga. Fragrant with strawberries, mulberries and spicy black pepper, the palette is supple and rich with very fine tannin supporting the fruit. Best drinking over the next few years.



Above: Rose juice falling from the press after resting for 6 hours on skins.

Vintage 2016 – no-one predicted this!

There was something unusual happening in the spring of 2015. Conditions were very dry yet the growth of the vines was very impressive. Some old hands said that they had never seen the vines look so good! Perhaps the spring weather was much more settled than normal, perhaps the slightly colder winter and sluggish bud burst had an effect. The weather data shows that October was 2-3 degrees above normal average temperature, as were October soil temperatures. The above average temperatures continued again in December and there were predictions of a very early, swift vintage. However ripening slowed in January. It was as though the vines put up their hands and said lets take a break! Then 60-70 mm of rain fell and this was followed by an unusually cool February average of 19.5 (and typically, around 3 degrees below Adelaide average). The gentle ripening continued and picking was slow and orderly. In Summary, wines are impressive, colour is vibrant, aromatics are outstanding and the natural balance and mouthfeel is excellent.

Soloist Shiraz

We recently had a vertical tasting of 10 years of Soloist Shiraz. This wine was first made in 2004 from a single vineyard planted in 1969. Our observations on the wines are below for any of you that have Soloist in your cellar!

2004- ready to drink now, masses of flavour.	2009- best after another 5 years, vibrant red fruits
2005- cellar longer, earthy with dark fruits	2010- youthful, high tannin, will age beautifully
2006- drink over next few years, supple tannin, rich	2011- drink over next few years, a real standout
2007- not produced...	2012- drinking beautifully now but will age well
2008- not one bottle left in the cellar so it must be good!	2013- very good now but will age well 5-10 years

Scarce Earth 2014

Scarce Earth is a McLaren Vale initiative exploring and celebrating the geological, climatic and soil diversity of the region. All wines are produced from a single block / single vintage which represents a unique flavour and personality profile. This is the sixth year of Scarce Earth and Coriole has two wines selected from the 2014 vintage. The 2014 Galaxidia is a 20 year old block of vines on the Coriole Estate and the 2014 Old House is from vines that are just shy of 50 years old, located immediately in front of the cellar door. Both wines are of very high quality but are quite different and great to compare side by side.



Above: The two Scarce Earth wines.



Above: Alex Sherrah plunging the Galaxidia Shiraz.

Do we have your email address?

If not, or if you have a new one- email us with your full name to go into the draw to win one of three double magnums of Coriole Redstone Shiraz...that's 3 litres! Do not be alarmed! We dislike excessive correspondence clogging our in-boxes as much as you, so we will keep communications at a minimum and only when we have a truly worthwhile offer. Email us at alexandra@coriole.com with your full name and mention the word MAGNUM...

Verjuice -What is it and how do I use it?

Coriole Verjuice is a non-alcoholic product made from Barbera grapes grown in our McLaren Vale vineyard.

It has soft acidity, with a floral finish.

Peter Lloyd (Sales & Marketing)

I use Verjuice to poach chicken for my 12 month old - she loves it!

Mark Lloyd (The Old Guy)

I like to use verjuice for salad dressings...particularly lunch time...along with very fresh, new season's olive oil. You need nothing else to compete with these flavours. But then in the evening I prefer to use the more complex Aged Sweet Vinegar instead.

Alexandra Stocker (Communications)

I love to spruce up a roast chook with Verjuice: Roast a whole chicken on a bed of garlic cloves, quartered fennel bulbs, thyme sprigs and peeled shallots. When there's half an hour left of cooking time, pour over 200ml Coriole Verjuice. Remove the chicken when it's golden and cooked through and rest for 20mins. Strain cooking liquid into a saucepan and reduce until syrupy. Serve chicken with veg from pan and drizzle with Verjuice sauce. Simple and delicious!

