



CORIOLE

McLAREN VALE

2023 MONTEPULCIANO

Montepulciano was first planted at Coriole back in 2001. We love the variety for its rich intensity and lovely array of savoury characters to balance the dark cherry fruit. Montepulciano is late ripening and often the last variety we pick. We use fruit from both our Coriole and Willunga vineyards. At Coriole, the vines are grown on terra rossa which gives the wine a more structural element, whereas fruit from Willunga has richer flavour and generosity.

Tasting notes

The 2023 Montepulciano is medium bodied with excellent depth of flavour. Blackberry, rose, tea-leaf and soy on the nose. The palate shows great freshness of fruit, featuring black cherry, mulberry, plum and bay leaf character, with lovely savoury Italianate tannins. Drink now or cellar for up to 10 years.

Serving suggestion

Lamb rack with all the trimmings.

Winemaker says

Montepulciano is similar to another Italian grape variety, sangiovese, but with a denser fruit profile and savoury tannin structure. This wine sees 14 months in French hogs' heads and has great fruit intensity for drinking now but has enough acid and tannin to cellar medium to long term.

Technical notes

Region (GI): 100% McLaren Vale
Varietal comp: 100% Montepulciano
Alcohol: 14.2%
Total acidity: 5.56 g/L
pH: 3.63
GF: 0.5 g/L

2023 vintage

The 2023 vintage will be remembered for the La Niña conditions, particularly the wet and cool conditions which dominated spring 2022. We had a late start to 2023 with the first reds picked in March. 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 fiano, sangiovese and shiraz all coming in lower than average. Piquepoul was a highlight in the winery, and across the board, the 2023 red wines feature bright fruit characters with good length and ripeness of tannin.

