



CORIOLE

McLAREN VALE

2017 Chenin Blanc

2017 Vintage

The Winter and Spring of 2016 was one of the wettest on record which delayed flowering. By early summer we had some periods of good warm weather which encouraged growth but vintage was still looking a month behind 2016 and more in line with an old-fashioned vintage. Several rainfall events in January further delayed vintage and had the vineyard team working hard. Thankfully the warm and dry weather returned and the harvest proceeded at a leisurely and relaxed pace allowing a long ripening time for maximum flavour development. The wines look outstanding.

Background

Chenin Blanc is Coriole's principal white variety and was first planted in 1977. Chenin Blanc is an aromatic wine that has great fruit concentration and yet shows an outstanding ability to age. It has proven to be well suited to the moderately warm climate of McLaren Vale.

Tasting Notes

The nose is lively and attractive, displaying white peach, lychee and honeydew melon. The palate offers a generous platter of tropical and citrus flavours, finishing with fresh and bright acidity. A wine to enjoy now but it will also reward long term cellaring.

Serving Suggestion

Best with light meals; salads, chicken and seafood. Try searing prawns and line caught squid on the BBQ and serve atop a salad of mixed leaves, mango, fresh coriander and mint with a citrus dressing. Best suited to the warmer months, ideally straight from the esky while relaxing on the beach with the sand between your toes.

Winemaker Says

Beautifully crafted from 5 vineyards scattered throughout McLaren Vale; try it and discover that Chenin really is the 'better Blanc'!

Region (GI):	100% McLaren Vale
Varietal Comp:	100% Chenin Blanc
Alcohol:	13% alc/Vol
Total Acidity:	6.4 g/L
pH RS:	3.30 3.2g/L



CORIOLE VINEYARDS

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