



CORIOLE

McLAREN VALE

2013 Mary Kathleen

2013 Vintage

The lead up to the vintage period looked perfect - winter rains resulted in high subsoil moisture levels, and a mild start to Summer with little rain indicated a potential for a longer ripening period. Then January and February came with high temperatures and little rain. This combination brought on grape maturity very quickly. The order of grapes being picked was also different than "normal". In most years white wine varieties are picked before red wine varieties. This year saw Shiraz often picked before some of the white grapes from the same property. It was a compressed vintage but ultimately a successful one, in which we expect to see some beautifully balanced and lovely structured wines.

Background

Mary Kathleen is named after Lloyd family matriarch, Mary Kathleen Lloyd, one of Coriole's founders. It is produced from three small, select vineyards on Coriole estate, planted between 1968 and 1986. The wine was first produced in 1992.

Tasting Notes

A dark and broody wine with aroma of plum, dark chocolate and cassis. The palate is rich and powerful with mouth filling flavours of dark berries, savory chocolate and blood plum. A structured wine with depth, complexity and elegance that will age gracefully and reward careful cellaring.

Serving Suggestion

A great match with this Australian beauty is carpaccio of kangaroo fillet with shaved Parmesan, rocket and truffle salt.

Winemaker Says

The trick here is the Merlot; often more structural than our Cabernet, its blending has to be precise so as to not overwhelm the Cabernet. Small batch open ferments, 2yrs in barrel and then 2yrs bottle age before release. This wine will really reward the patient cellarer.

Region (GI):	100% McLaren Vale
Varietal Comp:	80% Cabernet, 20% Merlot
Alcohol:	14.5% Alc/Vol
Total Acidity:	6.5 g/L
pH:	3.56



CORIOLE VINEYARDS

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