

CORIOLE PRESS

WINTER 2022



Hello friends,

We're at the tail end of a great vintage, and have just received our first rainfall for autumn. It's been another very mild summer, allowing the fruit to ripen evenly and slowly – if only we could repeat this every year!

It was a very busy summer on the estate, with visitors from all across Australia. COVID certainly continues to create challenges, but we have managed to keep operating for the most part. Again, the mild summer allowed us to seat many people outside, which is often the best seat in the house, but not quite as attractive when the temperature outside reaches 37 degrees. Thankfully, this did not happen too often. Alongside the challenges came opportunities, with COVID-related restrictions encouraging us to "think outside the box" when it comes to where and how we host our cellar door and restaurant guests.

Olive harvest is kicking off, with the verdale olives already in and some early kalamata being picked in May.

Interest in our "New Australian Collection" wines continues to be strong, and as a result we are currently sold out of several wines and we are looking forward to our new releases being available soon. That said, we have plenty of great wines available at the moment – the 2020 Estate Shiraz is a real stand out.

We have plenty of projects happening on the estate, revegetation work and feral olive removal. New landscaping projects for our Top House area which will be developed into a private events space with beautiful views across the vineyards. And we're actually working on all our signage, after five decades we thought we should finally make it clear to people where to go!

Thanks as always for reading our updates, trying our wines or visiting when you get the chance. You're welcome to send through any comments or feedback to me at peter@coriole.com. Cheers!

WANT TO MAKE A PURCHASE? USE THE ORDER FORM INCLUDED IN
THIS NEWSLETTER, CALL US ON 08 8323 8305, OR VISIT
WWW.CORIOLE.COM/SHOP TO BUY ONLINE. MIXED PACKS ARE
AVAILABLE AT WWW.CORIOLE.COM/PACKS.

NEW AND NOTEWORTHY



Many of our customers would most likely be familiar with the Coriole Chenin Blanc. We've been producing this light, crisp variety for 45 years — and it's remained a firm favourite. The **2021 Chenin Blanc** was recently awarded a Gold Medal at the 2021 Melbourne Royal Wine Awards. It's a classic Coriole Chenin showing lively fruit and spring florals. This vibrant wine fills the mouth with moreish textural acidity, and the palate has flavours of lychee, honeydew and white peach. A wine to enjoy now but it will also reward long term cellaring.

Another wine we're very passionate about here at Coriole — our newest sangiovese is in bottle. The **2021 Sangiovese** has recently been released, and this wine is bright and fresh, with clean, expressive aromatics. It is slightly more red-fruited than the previous vintage, with raspberry, cherry and cherry cola on the nose, with some floral aromatics. On the palate it has a fresh acidity and fine tannin. It will cellar well, and after 2-3 years those bright fruits will develop into more savoury and earthy characters that we love with Sangiovese.



Our **2021 Dancing Fig** MGS is equal parts mourvèdre, grenache and shiraz. These three varieties are blended together to create a lovely floral mid-weight red wine with juicy, soft character. In the winery, we produce Dancing Fig by co-fermenting mourvèdre and grenache, with shiraz blending occurring post-ferment. We love the combination of these three varieties — mourvèdre is a spicy but still floral driven variety, grenache adds beautiful fruit presence and shiraz brings the structure and the length.



The **2020 Estate Shiraz** has impressive fruit intensity, with a bright and full-bodied palate — concentrated but still fresh and elegant. We have a number of different vineyards that come together to produce this wine — around 9 or 10 in total. The Coriole Estate shiraz blocks all get picked individually and treated in quite small batches before blending. The blocks range in age but the majority of fruit is from 50 year old vineyards, and these old vines deliver more weight, concentration and intensity. A wine that will reward careful cellaring for years to come.



CORIOLE COLLECTIVE

If you're reading this newsletter, chances are you're already interested in Coriole wines. Did you know you can explore Coriole's range of wines with our wine club? As a member of Coriole Collective, you'll taste the terroir of McLaren Vale with a diverse selection delivered to your door.

Members of the Coriole Collective are a group of passionate individuals who share our love of enjoying interesting wines with friends and family. They sign up to receive three dozens per year (members must be active for a minimum of one year).

Members receive specially selected wines delivered to their door, complimentary tastings and discounts on other purchases. There are two club options — white/red, or red only.

There are three dozens throughout the year, with an average annual discount of 30%. For only \$285 per delivery, you'll discover new releases, exclusive reserve wines, Coriole classics, small batches and museum back vintages.

Collective member Sarah says...:

"I'll never let go... of my membership to the Coriole Collective' is what Jack really meant to say!"

"I have honestly never been disappointed with what has been delivered in these boxes of goodness. Every bottle has been enjoyed, cellared, or cellared then enjoyed. And has been loved and appreciated with family and friends or on my own at 5pm surrounded by 4 crazy children."

"My favourite emails are those from Lis and Lizzie, letting me know my delivery is on the way! So much excitement ensues! Thank you to everyone at Coriole for making such beautiful wine and for creating such a lovely wine community - truly beautiful. Can't wait for the next delivery!"

To find out more or to join, visit coriole.com/wineclub or call our office on (08) 8323 8305. If you're already a member of the Coriole Collective, thank you — we love having you as part of our community!



EXPANSION OF THE CORIOLE ESTATE

At Coriole we source the fruit for our wines from a number of different vineyards — we have vineyards in Willunga, in Blewitt Springs, and of course here at the Coriole estate.

We're always looking for opportunities to invest in vineyards that can be planted with fruit which support the growth areas of our business — for us that is "alternative" varieties (which we term "The New Australian Collection").

Recently an opportunity came up to purchase the land directly adjacent to our property at Chaffey's Road (you can see it in the image above on the right hand side at the top of the hill).

This property was planted to shiraz and cabernet by its previous owners — these vines have been removed, and pending soil tests we look forward to growing sangiovese and potentially a couple of other varieties.

Over a third of the land we've purchased will be scrubland, and we'll be putting effort into revegetation which will maintain and enhance the biodiversity of the existing environment.

This strip of land would have actually been part of the original Coriole title and at some point in time was sold off. It is wonderful to have it back as Coriole vineyards. We already boast some pretty incredible vistas all over the property, but now we believe that this patch of land offers the best views of the district!

INTRODUCING HIGHFIELD WINE

Over many years we have experimented with small parcels of Adelaide Hills fruit. We love the Adelaide Hills and the fresh, vibrant wines that the region produces. In 2021 we decided to take those experimentations further and create wines from three select vineyards.

However, Coriole's roots are firmly in McLaren Vale soil. Therefore, we decided to create an alternative brand that would allow us to make Adelaide Hills wines under a new label — meet *Highfield*.

Highfield's first release is from the exceptional 2021 vintage — we have a sauvignon blanc, and pinot gris and a chardonnay. Our fruit is sourced from vineyards at high altitude, an average of 400m above sea level.

Our 2021 wines are made from fruit sourced from family vineyards, and moving forward we're broadening our reach to source further, we are working with some exciting parcels from other Adelaide Hills vineyards in 2022.

Highfield wines celebrate the natural characteristics of the Adelaide Hills fruit, creating wines that showcase the aromatic intensity that this cool climate's wines feature. Our winemaking techniques build texture, balance and structure. These wines are made to be enjoyed with friends, paired with great food and shared around the table.

As a special offer for Coriole newsletter readers, we'd love to offer you an opportunity to purchase Highfield wines at a discounted price. If you visit www.highfieldwine.com and enter the discount code **CORIOLEPRESS** at checkout, you'll receive 10% off your order.



2022 VINTAGE

Winemaker Duncan Lloyd writes...

“Has it been a good vintage?” is one of the most frequent questions I get asked at this time of year. Not a question that can be answered with one adjective but if pressed I would say I’m extremely happy with Vintage ‘22.

In 2022 we brought in 102 unique batches of grapes (although, for the first 8 batches I was absent with COVID) and tried our hand at three new varieties.

We had a slow and patient start to harvest, crushing several chenin blanc parcels and some early shiraz blocks in the last week of February.

It was a year for patience with talk of La Niña and flooding over east making us a little nervous as we did the regular rounds inspecting the fruit. Thankfully, it stayed dry and relatively cool so by mid-March the winery was buzzing and the team in full action.

With our solid core team of Andy, Max and myself we were joined by three novice cellar hands in Henry, Lea and Jack. We quickly found common interest in guilty pop music pleasures, world travel, the Scottish premier league and French press coffee.... well, mostly the coffee part.

It was clear from early on that it will be a great shiraz year, with beautifully balanced canopies delivering pristine fruit. Sangiovese, grenache and piquepoul are all very strong this year with our major issue being smaller yields of fiano and nero.

Keeping busy through to Easter, we quickly found ourselves slowing down and starting the inevitable wait for the montepulciano to ripen for the last week of April.

Now with the wines quietly resting in tank I can reflect and say we have 102 wines that are slowly revealing their true nature with impressive depth and complexity; a well-balanced, relatively low stress, fun, flavoursome and generally excellent vintage!





FROM THE WINERY

Cellar hand Max McHenry writes... The winery team were sad to farewell our erstwhile handyman and spiritual advisor recently. Dave is moving on to pursue his twin passions of seabird photography and Korean martial arts. He'll be sorely missed.

Duncan, Andy and I have faced considerable difficulty finding a big enough space to play cricket this vintage but fortunately, the expansion of the tank farm means that the winery team now have a regulation 22-yard pitch to practice their leg breaks.

Whilst Alsco have been delivering linen to our kitchen over a number of years, they've been carrying a very special cargo over the past few months: Andy's Mum, Ludmilla — who works in the Alsco office — has been sending her famous apple cake to the winery team every Thursday. We would offer to share it but it's really too good.

The changing of the seasons means it's time for the winery's annual roundup of what they've been listening to during this year's harvest.

We've each contributed a handful of songs to the collection (Frankie the dog is our resident BTS fan.) Go to this link to access the playlist: [spoti.fi/3Ljls1gi](https://open.spotify.com/playlist/3Ljls1gi)

Above: 2022 vintage crew Max, Henry, Duncan, Lea and Andy. Not pictured: Jack, another vital member of the vintage team!

Below: Andy's at the crease during a cricket break.



FAREWELL LIS

Many of our customers would be familiar with our Office Manager, Lis Lightowler. After many years as a vital part of our business, Lis will be moving on from her role to pursue new opportunities and challenges.

From Lis... "When I first started in the cellar door, Mark would ask me 'who did you meet today?'. This highlighted to me how important the customers would be in my time at Coriole.

"This allowed me to have many wonderful conversations and meet incredible people. Most of the conversations were about wine but many were about food, culture and travel.

"I was fortunate to be able to continue this when I moved into the office, mostly over the phone but sometimes in person. I will take Coriole's philosophy of sharing wine with family and friends over a good meal with me when I leave."

Thank you, Lis, for for everything you have done to contribute here at Coriole!

THE MEMORIES OF WINE

Mark Lloyd writes... Enjoying a good wine with dinner is a real pleasure. But of course that is a fairly common event. The wines that I remember vividly are associated with completely new experiences and often in new places. I am sure we all have these stories. Many of mine are associated with the underdogs of the wine world!

Gros Plant. Visiting Brittany in winter with my late wife Anne, on our honeymoon, we were served a big plate of moules accompanied with Gros Plant. Now, Gros Plant is basically that stuff that is not good enough for Muscadet in that part of the world. It's reputation, bottom of the barrel stuff - and only for local consumption. But its dry, tangy a perfect style with mussels. But it wasn't an odd ball experience. In subsequent years I have found sommeliers - a couple in Melbourne with a house in Brittany and surprisingly, James Halliday - wax enthusiastically about this combination.

Jacobs Creek. We set off on a winter camping trip to the Flinders Ranges. I forgot to pack the wine box! There was one last chance; the Railway Hotel in Hawker below Wilpena Pound. This Railway Hotel is very near the station except that was on the old Ghan line that was superseded 50 years ago. There was a choice of maybe two red wines! But I still recall my enthusiasm at the flavour and fruit of Jacobs Creek sitting around the campfire in an old creek bed.

Picpoul. I was on a trip with our Irish distributor, Paddy, to Languedoc and wineries that he represented.

Included were six of the top sommeliers in Ireland. The Lanquedoc, the old wine lake of France, is now a very exciting place for wine. We were on the cement roof of an industrial winery over looking the Mediterranean, and surrounded by oyster leases, tasting cheap merlots and cabernets (and not the local varieties!). Then I tasted a white wine and immediately went across to our distributor Paddy - "what is this white wine?!" There was just an instant "wow". Again, Picpoul was an underdog in those days, costing maybe 2-3 Euros a bottle. There were 600 hectares in the Appellation Picpoul de Pinet; now there are 3000!

Coonawarra Cabernet. My first purchase of a case of wine. Visiting Coonawarra in the late 1979 we visited a new winery, Leconfield, that was started by Syd Hamilton at the age of 74 or maybe 76. That's impressive. I've still got a chance! The 1978s on tasting were remarkable for aromatic berry fruit.

Is my memory playing tricks? Have I lost some sense of smell? Why can't I find that fruit in wines nowadays? Perhaps it comes down to familiarity. Often people return from working and living in Europe that talk of the eucalypt character or aromas that they find in wine. They have been away from Australia for so long that their senses are alive to our native tree once again.

I thought I would tell you about some wine experiences in the hope that it would encourage you to reflect on yours, as well. Those bottles of wine which are seared in our memories - be it because of the people we were with, the places we visited, or because we've discovered something new, are special. I hope there are many explorations and making more memories in future.



HAVE YOU CHANGED ADDRESS OR DO YOU NEED TO UPDATE YOUR DETAILS? PLEASE CALL OUR OFFICE ON 08 8323 8305.

phone: +61 8 8323 8305 | email: contact@coriole.com | www.coriole.com | PO Box 9 McLaren Vale South Australia 5171
Follow us on Facebook at www.facebook.com/coriole and on Instagram at [@coriole](https://www.instagram.com/coriole)