



# CORIOLE

— VINEYARDS —

## SPRING NEWSLETTER 2007

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### *Dear Friends*

Welcome to our spring newsletter which focuses on the 2005 vintage... a harvest with a growing reputation. For this vintage there were ample winter and spring rains. No irrigation was required for the red grape varieties. Crops were low. Coriole Shiraz and Redstone Shiraz are intense with more structure than the 2004 vintage. The three main Shiraz-based wines fit their criteria - Lloyd Reserve; don't look at for a few years, Coriole Estate Shiraz; let it settle for a year or so, Coriole Redstone Shiraz; drink now! After some early reservations, 2005 is turning into one of my favourite vintages.

Changes in staff led to the appointment of Simon White as the new senior winemaker. Simon was, for many years, senior red winemaker at Hardy's. He brings a lot of McLaren Vale winemaking experience to the position at Coriole.

The 2007 vintage was marked by issues of drought, poor set, frost and then splitting with summer rain. Crops were less than half normal yields. The Australian crop was only two thirds of what was expected.

McLaren Vale suddenly seems well insulated from the effects of drought. Not only is the underground water supply licensed, well monitored and protected but there is recycled water piped down many of the roads.

However this winter we have had many rainy days. Our soil monitoring graphs are showing that soils are full of water as in most winters. These graphs certainly didn't reach this point last year.

Many of you would have recently purchased 'The Soloist' 2005, our Coriole members' exclusive wine. It's a single vineyard Shiraz from 35 year old vines and is one of the top wines produced from the '05 vintage. Enjoy now or put it away for a special occasion!

Best Wishes

*Mark Lloyd*



### FRIDAY 14 SEPTEMBER 2007

Tuck into a slice or (5!) of mouth-watering, **wood oven pizza** while hearing from four of South Australia's most **entertaining poets**. On the bill for 2007 are;

Political satirist **Graham Rowlands**

The wickedly funny **Betty Collins**

**Kerryn Tredrea**, a cutting edge poet

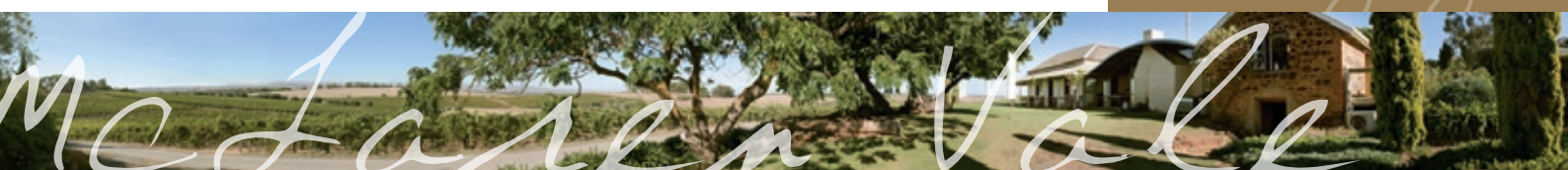
And **Nigel Dey** whose flair for delivering humorous sagas is renowned!

**Book early!** A sell-out event in '05 & '06.

\$35 per head includes pizza, poetry and a glass of wine.

**BOOKINGS ☎ 8323 8305**

*Poets & Pizza*



*McLaren Vale*

## Fiano 2007

The second commercial release of this rare variety for Coriole that originates from around Avellino in the Campania region, South West Italy. Lovely aromatics with a rich, intense palate. Great food wine.



## Estate Cabernet 2005

Only produced in exceptional vintages, this wine is a great example of varietal Cabernet. Blackberry and chocolate with fine grained tannin. Elegant and under rated!



## Sangiovese 2006

The 20th release of Sangiovese for Coriole. Pioneered in Australia by Coriole and first planted in 1985 - the '06 vintage is again medium bodied with excellent cherry nuances and savoury complexity.



## The Dancing Fig 2004

A new addition to the Coriole stable. A blend of Shiraz and Mourvedre. The 'Dancing Fig' is a reference to the fig appearing to 'dance' in the tree under the influence of the prevailing Summer South Easterly. Try with Salsa or Tango!



## Redstone Shiraz 2005

The second release of a straight Shiraz under the Redstone label. Rich and round with plummy fruit to the fore.



## Lloyd Reserve Shiraz 2005

Coriole's flagship wine produced from a single vineyard that was planted in 1919. The '05 Lloyd is another top wine which again demonstrates the quality of this vineyard.



## Estate Shiraz 2005

First produced at Coriole in 1970, Estate Shiraz is produced exclusively from Shiraz grown at Coriole. The '05 is typical McLaren Vale - ripe red fruit with good structure and balance.



## Mary Kathleen Cab Merlot 2004

Named after Mary Kathleen Lloyd - one of the founders of Coriole, it is produced from estate fruit, some planted as far back as 1968. This wine is varietal, full bodied and elegant.



## CHENIN BLANC 2006

A refreshing, clean wine with a good balance of fruit and acidity. Citrus with passionfruit and hints of apple. Easy drinking white and real personality at a fair price - what more could you want? **Ralph Kyte-Powell** Wine of the Week, The Melbourne Age, June 2007

## FIANO 2007

Fiano, a white, is the latest Italian variety to come into the Coriole stable. This wine is fuller bodied and has richer fruit weight than cooler crisp styles - and while it has a Viognier feel to it, with slightly unctuous mouthfeel around a melons and nuts flavour spectrum, its serious appeal comes with a slightly spicy tartness and natural, fresh acid lift in the finish. **Tony Love** The Advertiser, June 2007

## NEBBIOLO 2005

While Coriole is one of McLaren Vale's specialists when it comes to Sangiovese, its Nebbiolo is also right on the money. At first a little too austere and firm on the finish, it comes into it's own with food. Cherry and red currant fruit, spices like anise and pepper, along with Nebbiolo's trademark firm tannins, make this the best Australian Nebbiolo I've tried this year. ★★★★★ **Fergus McGhie** Canberra Times, May 2007

The best I've tasted from Coriole - all dusty rose petals and red berries and very dry, lingering tannins. **Max Allen** Weekend Australian, June 2007

## CONTOUR 4 2005

A terrific-value blend of Sangiovese and Shiraz, melding the dryness and bit of the former grape with the earthy, chocolatey richness of the latter to produce a very BBQ friendly red. **Max Allen** Weekend Australian, June 2007

## SANGIOVESE 2005

This is a vibrant, cherry-scented red that doesn't want for tannins, but the fruit is up to the job. It's virtually become a cliché that wines like this need food. Some protein in the mouth 'fines out' some of the tannins. Try it with any Italian classics. **Highly Recommended** Winewise, April 2007

## REDSTONE SHIRAZ 2005

A range of 2005 Shiraz anchors Coriole in safe McLaren Vale ground. The Redstone Shiraz punches way above it's \$A18 price with wafts of wood smoke and rich warm fruit. **Tony Love** The Advertiser, June 2007

## ESTATE SHIRAZ 2005

Coriole Estate 2005 has loads of plum and berry weight with powerful structures. **Tony Love** The Advertiser, June 2007

## ESTATE CABERNET 2005

Powerful jammy nose complemented by sweet, spicy oak. Lovely tight, ripe palate - slightly hot but has elegant fruit flavours. Excellent value for money. ★★★★★ Winestate Magazine, June 2007

## MARY KATHLEEN CABERNET MERLOT 2004

A very intense wine that reflects its varietal make-up and is not just a big red like some McLaren Vale Cabernets. It shows some tobacco-like complexity and the tannins are lingering but fine. **Highly Recommended** Winewise, May 2007

## STOP PRESS!

Coriole has just been awarded another 5 star rating from leading Australian journalist, James Halliday, in his 2008 Australian Wine Companion.



## Mary Kathleen

Mary Kathleen is the name given to Coriole's premium Cabernet based wine. Named after Mary Kathleen - or Molly Lloyd (1914-1994), it is often overshadowed by its partner, Lloyd Reserve Shiraz, but has been a very consistent performer since first released in 1992. It is usually a more aromatic style of Cabernet and has now demonstrated a good track record for cellaring.

The 2004 is a very appealing vintage with perhaps more opulent fruit than some years. The 2001 has just been re-released for a selection of good restaurants around the country. Mary Kathleen is produced from 3 quite small vineyards at Coriole.

## New Winemaker

This year our vintage was conducted under the direction of our new senior winemaker, Simon White. Trained at Roseworthy, and having worked vintages in Austria, Simon came to us after many years as senior winemaker at Hardy's Tintara Winery. Something of a local 'expert', one of Simon's great strengths is the focus he brings to the blending bench. He is very thorough, and likes to consider every possible option with care and patience. However, Simon's biggest focus is on the vineyards, supporting the old adage that *great wine is made in the vineyard*.



## Vintage Report 2007

At Coriole we were aware in early December that our 2007 crop would be small. The pointers were all there: the drought, coupled with inclement weather during flowering, and subsequent poor fruit set, worked against us.

After a warm Summer with high average temperatures, but no extremes, we had the unusual event of two inches of rain falling in late January, which split Shiraz berries, further exacerbating crop losses. In the end, the yields for some varieties would be down more than 50%.

Starting vintage about a week earlier than normal, we were concerned about fruit quality, anticipating high extract and tannin from small bunches, with small berries. Low yields may be fashionable, but our case was a bit extreme. To compensate, we kept our ferments shorter and cooler than normal. After some gentle treatment we were very happy with some excellent wines made.

The 2007 vintage saw our first harvest of Sagrantino, a rare variety from the charming town of Montefalco in Umbria, Italy. We also have enough Fiano for a second commercial release. Barbera has again been co-fermented with Cabernet. In our opinion, the high-acid, bright fruit and low tannin of Barbera is a great complement to Cabernet Sauvignon.



## World Premiere

Pictured (left) are Natsuko Yoshimoto and James Cuddleford playing the world premiere of Roger Smalley's Suite for Two Violins at this year's Coriole Music Festival in May.

*Coriole Music Festival achieves an extraordinary depth and richness in programming... the experience is one rarely, if ever, encountered in the conventional concert setting.*

**The Australian** May 8 2007

**CORIOLE ONLINE** | Contact us - [contact@coriole.com](mailto:contact@coriole.com) - with your email address and we'll keep you updated with all things Coriole!



Imaginative games at Coriole... who needs to go wine tasting?

# Sub Regions

## Sub Regions & Climate

During the 90's when Australian wine regions were geographically described and boundaries drawn (often with a lot of controversy) sub-regions were considered but rarely defined. Sub-regions are those areas of a wine district that may have an effect on wine quality through different climate, soil or aspect. Recently at the McLaren Vale Bocce Club, the region's viticulturist, James Hooke, had a huge response to his request for growers to spend an evening tasting and debating the influences of sub-regions.

The map below shows the suggested sub-regions. Coriole is in the Seaview sub-region with a predominance of terra rosa soils. This contrasts with the sand over deep yellow clays in the adjacent region of Blewitt Springs.

Historically there have been no weather stations in McLaren Vale. However, we now have computer links to many weather stations throughout the different sub-regions. Interestingly, we notice up to a 2° difference in the average Summer temperature between the South and the North end of McLaren Vale. Sub-regions will continue to be tasted and debated in McLaren Vale and at some point will be officially drawn on the map.

## Organic Vegetables

Barbara Damrosch & Eliot Coleman (below) from Maine in the US conducted workshops on organic vegetable production at Coriole in March, under the auspices of the Australian Open Garden Scheme. Barbara and Eliot are widely published leaders in their field, attracting audiences from all around the country.

Asked for a quote for this photo, Eliot said, *'What about this one - The trouble with organic farming is that no one makes any money except the farmer'*. Eliot is not keen on official organic certification for produce as it may be a poor guide to the systems used.

