

# NEWS FROM CORIOLE

SUMMER NEWSLETTER 2010

## **TWO KATERINAS - "MACHIARELLI" IN SYDNEY AND "CATERINAS" IN MELBOURNE**

Here are the two "Katerinas"; one in Melbourne and one in Sydney. Both are from families with long traditions of Restaurants and Italian food heritage, very quality orientated, who like to entertain the business people and politicians of the day, and are situated in subterranean restaurants near the centre of their city. I visited the restaurants recently and was struck with the similarities. But of course they have never met.

Machiarelli features the complete range of Coriole Italian varieties.

Caterinas features Coriole Shiraz and Mary Kathleen Cabernet Merlot.



ABOVE RIGHT: Katerina at "Machiarelli"

OPPOSITE LEFT: Caterina at "Caterinas"

## **THE LONG HAUL**

After a year of organizing a nursery in France along with two years in quarantine at Knoxfield in Melbourne, a new variety finally is delivered to the winery door. The next step is at least 2 years of further propagation to build up enough planting material. This is followed by a further three years of planting before the first crop! But don't ask when it will be ready for drinking.





**CORIOLE**  
VINEYARDS

## **MAGGIE BEER SAYS "IT IS ALL ABOUT THE FLAVOUR"**

At the olive conference in Adelaide in October Maggie Beer reminded us that so many high profile chefs in fancy restaurants still serve stale rancid olive oil at the table. This comes about through lack of training and lack of using noses and mouths.

The faulty rancid "Extra Virgin Olive Oil" that comes cheaply into this country has been well documented in recent years. But change is happening. In Toronto recently an importer was fined \$60,000 for importing an oil that purported to be extra virgin but was not. Germany, of course, has never allowed such oils to come into their country. And in the USA 500 inspectors are about to be mobilized to search out faulty Extra Virgin Oils! The lab that will be used to test all these oils is in Wagga Wagga in NSW because the Americans lack the technology to assess the oils.

The northern Europeans are furious at all the "cheat" and "substitute" products and have insisted that all subsidies on oil are removed in Europe from 2013. Consequently many of the major oil companies are showing up in South America looking for land and water to grow olives to make real oil.

But pay a few extra dollars and the Australian Oils prove "it is all about the flavour".



## **SHIRAZ TRUFFLES**

**Haighs** is one of Australia's oldest chocolate companies and one of the very few that produces chocolate from the raw material - the Cocoa Bean. So when Haighs asked to make their Shiraz Truffle from Coriole Redstone Shiraz 2008 we decided that we could gladly spare a few litres.



## **YOUNG BUSH VINE**

This young bush vine at Coriole in late October shows the sluggish start to the 2011 growing season. At this stage the season is 2 weeks behind normal.

## **CORIOLE ESTATE SHIRAZ 2008**

Here is a very considered review from Gary Walsh of **The Winefront**; "Savoury and ferrous with black fruit and a bit of chocolate. It's dry and largely savoury but has a juicy blackberry pastille flavour in the mix. Dry, hot year tannins, offer a bit of grip and chew, but it feels good in the mouth - rugged and authentic. Touch of bitterness on the finish but an all round excellent wine. Really enjoyed drinking it. It's a good example of the more 'adult' style of McLaren Vale Shiraz - the kind I like best" **92 Points**

Visit our Website [www.coriole.com](http://www.coriole.com)



C O R I O L E

V I N E Y A R D S

## Greetings from Coriole

Summer 2010

This newsletter comes with the release of the white wines from the excellent 2010 vintage. After a cool winter and a reticent spring, vine growth is delayed 10-14 days from an average season. McLaren Vale is looking deeply green and fresh. As usual the Italian varieties can be seen in leaf before the rest of the vineyards, although they will generally produce the last fruit to pick.

### Chenin 2010

The new Chenin Blanc is very pure fruited. This is a drier higher acid version than the 2009. It shows all that suppleness and delicacy of Chenin, really favouring an aperitif style and with clear apple flavours.

### Fiano 2010

Fiano is clearly outstanding from this vintage. Fiano offers an unusual combination of perfumed aromatics along with a pleasing texture. It was this very feature that impressed me on first tasting this "unknown" variety in Italy back in 2001. The 2010 Fiano also has distinctive lemon zest flavours on the palate. I like to think of it as the white wine for red wine drinkers.

There is also a small bottling of **Pinot Grigio** 2010 taken from fruit grown on the sands of the Blewitt Springs sub region of McLaren Vale. There is a fresh lightness to this wine that again shows up the excellent quality of the white wine vintage in 2010. There is also a faint pink blush which is often a characteristic of Pinot Gris/Grigio as this white grape has quite dark skins when ripe and ready to pick.

### Shiraz 2008 and 1998

The 2008 red wines; Estate Shiraz, Redstone Shiraz, and Estate Cabernet, have turned out to be a strong performing vintage. There was some early doom and gloom during the vintage as a few of the late batches to be picked, were declassified and sold.

It made us wonder about the 1998 vintage where the reverse took place. The vintage was widely acclaimed by wine journalists. Many people confidently bought 1998 red wines and then over the years expressed reservations.

So Assistant Winemaker Nairn Webb and I decided to take a look at the Coriole wines and set up a tasting in the lab to compare the two vintages. The 1998s really impressed. They had settled and yet are still rich and youthful with considerable mid palate weight and fruit.

However to my surprise the 2008s were preferred with dinner that night. The explanation can only come from that wine maxim that is often used when assessing the value of wine shows; "there is often a difference between tasting and drinking." I suggest continue to leave any 1998s in the cellar!



### MAILING LIST

Please assist us by getting in touch if your details are incorrect. You can fax, phone or email us with your details and please confirm which lists you select to be on.

- 1. Wine Information; Two Newsletters a year, either letter or email or both.**
- 2. An annual phone call with a special offer.**
- 3. An Events/Arts list which 2-3 times a year updates other activities at Coriole.**

## Old Sangiovese

While delving in the cellar we also found a treasure trove of old Sangioveses from the mid 1990s which had remained untried for many years. So feeling in the mood we continued our investigation. What a surprise to find these wines that are ageing very slowly and gracefully. This is of course a tradition of Sangiovese with its high natural tannin and acidity.

## Vita Reserve Sangiovese 2007

Vita Sangiovese has been acclaimed by wine journalist Jeremy Oliver in his latest book, Jeremy Oliver's **"The Australian Wine Annual 2011"**. Coriole Vita is his highest pointed wine from McLaren Vale. It was voted #1 wine from a new variety and named one of the ten Future Classics. 96 Points. "truly exceptional."



## Lloyd Reserve 2007

Lloyd Reserve Shiraz has again been listed in **Langton's Classification of Australian Wine** - named in the "Excellent" category which is for high performing wines of exquisite quality with solid market values and volumes demand.

Langton's classification of Australian Wine is a form guide of Australia's best performing and most prized wines. It was first published in 1990. The classification is reviewed every three years. Current release Lloyd Reserve is 2007. Halliday and Oliver both 94 Points. Tony Love, Murdoch Press, "Keep for a decade".



## Shangri - La listing for Coriole Estate Shiraz 2008

**Coriole's Estate Shiraz 2008** has been chosen by the Shangri-La Hotel Group in China to be sold by the glass for the next two years. The incredibly competitive Chinese market is handled by our distributors East Meets West. The local wineries in China are increasing their presence. The latest trend is to build massive chateaus in the shape of Versailles or the Louvre to establish their credentials. There are some marked differences in the way wine is consumed with 60% drunk at the time of the New Year and the Autumn festivals. Most of the cities in the interior don't consume wine with food but use it mainly for toasts. There are still lots of curiosities about this market.

## James Halliday

Coriole was awarded 5 red stars from James Halliday for his 2011 Australian Wine Companion. This is for outstanding wineries that regularly produce wines of exemplary quality which are typical of their region. Only 3.3% of wineries in the book (1,465 wineries profiled) achieved this 5 red star rating.

## THE SOLOIST Shiraz 2008 - Coriole's Members' Wine

We have just completed another successful members phone campaign with 'The Soloist' 2008. Unfortunately volumes for this single vineyard shiraz were down a little and hence it sold out very quickly. Apologies to the many that missed out. 'The Soloist' has also been produced in 2009. The wine looks in good shape and will be bottled early in the new year. Keep an ear out around July next year for the annual phone offer or email or phone 83238305 to ensure early notification of the order details.

Please contact us if you want any advice on wine purchases. Included on the order form is a small box of food stuffs which may be of interest. Apart from the wines above there are many exciting releases including other Italian varieties. The Redstone Shiraz and Dancing Fig Shiraz Mouvedre are highly recommended for current drinking.

Best Regards

**Mark Lloyd**

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**WHITE WINES**

	Price	No of Bottles	Subtotal
2010 Chenin Blanc, 750ml	\$16.00	_____	_____
2010 Semillon Sauvignon Blanc, 750ml	\$18.50	_____	_____
2010 Pinot Grigio, 750ml	\$20.00	_____	_____
2010 Fiano, 750ml	\$25.00	_____	_____

**RED WINES**

2009 Sangiovese, 750ml	\$25.00	_____	_____
2008 Barbera, 750ml	\$35.00	_____	_____
2008 Nebbiolo, 750ml	\$35.00	_____	_____
2008 Redstone Shiraz, 750ml	\$18.00	_____	_____
2008 Redstone Cabernet, 750ml	\$18.00	_____	_____
2008 Estate Shiraz, 750ml	\$30.00	_____	_____
2008 Estate Cabernet, 750ml	\$30.00	_____	_____
2008 The Dancing Fig, 750ml	\$25.00	_____	_____

**RESERVE & CELLAR DOOR**

2009 The Old Barn Sparkling Chardonnay, 750ml	\$20.00	_____	_____
2006 The Old Barn Chardonnay, 750ml	\$20.00	_____	_____
2008 The Old Barn Cabernet Shiraz, 750ml	\$40.00	_____	_____
2007 Sagrantino, 750ml (max 3 bottle purchase)	\$45.00	_____	_____
2007 Vita Reserve Sangiovese, 750ml	\$50.00	_____	_____
2007 Mary Kathleen Cabernet Merlot, 750ml	\$50.00	_____	_____
2007 Lloyd Reserve Shiraz, 750ml	\$85.00	_____	_____

**FOOD PRODUCTS**

Kalamata Olives, 150g pack	\$5.00	_____	_____
Salt Cured Kalamata Olives, 150g pack	\$8.00	_____	_____
Chefs Blend Olives, 1kg jar	\$14.00	_____	_____
Kalamata Olives, 1kg jar	\$14.00	_____	_____
2010 EVO Extra Virgin Olive Oil, 500ml	\$16.00	_____	_____
2010 EVO Extra Virgin Olive Oil, 750ml	\$21.00	_____	_____
2010 1st Oil, 250ml	\$11.50	_____	_____
2010 Coriole Verjuice, 750ml	\$15.00	_____	_____
Aged Sweet Vinegar, 250ml	\$15.00	_____	_____

**Subtotal:** \_\_\_\_\_

Freight, Handling & Insurance: **FREE OF CHARGE** within Australia (straight or mixed), less than 12 bottles \$11.00. All wines and/or prices subject to change without notice.

**TOTAL:** \_\_\_\_\_

**ORDER FORM**

Payment method (Please tick box):  Cheque  Mastercard  Visa  American Express  Diners

Card Number: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ Expiry: \_\_\_\_\_ / \_\_\_\_\_

First Name: \_\_\_\_\_ Surname: \_\_\_\_\_ Signature: \_\_\_\_\_

Street/Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Postcode: \_\_\_\_\_

Telephone: ( ) \_\_\_\_\_ Email: \_\_\_\_\_

Delivery Address/Instructions: \_\_\_\_\_

PLEASE TICK IF YOU WOULD LIKE TO JOIN THE CORIOLE MAILING LIST

Please return order by Fax 08 8323 9136 email [contact@coriole.com](mailto:contact@coriole.com) or mail to Coriole Vineyards PO Box 9 McLaren Vale SA 5171



**CORIOLE RED SAMPLER**

3 x 2008 Estate Cabernet  
3 x 2008 Redstone Shiraz  
3 x 2009 Sangiovese Shiraz  
3 x 2008 Barbera

**Regular Price \$309.00**

**MAILOUT OFFER \$255.00**

**CORIOLE WHITE SAMPLER**

3 x 2010 Chenin Blanc  
3 x 2010 Fiano  
3 x 2010 Pinot Grigio  
3 x 2010 SSB

**Regular Price \$238.50**

**MAILOUT OFFER \$200.00**

**CORIOLE CELLAR SELECTION**

3 x 2004 Chenin Blanc  
3 x 2004 Coriole Cabernet Sauvignon  
3 x 2007 Vita Reserve Sangiovese  
3 x 2001 Redstone Shiraz Cabernet

**Regular Price \$450.00**

**MAILOUT OFFER \$360.00**

**CORIOLE ITALIAN SELECTION**

3 x 2010 Fiano  
3 x 2008 Nebbiolo  
3 x 2008 Barbera  
3 x 2009 Sangiovese

**Regular Price \$360.00**

**MAILOUT OFFER \$295.00**

**CORIOLE PRODUCE SELECTION**

1 x each ASV, 1st, EVO 750ml, Verjuice, Kalamata 1kg jar, Salt Cured pack, Chenin Blanc

**Regular Price \$100.50**

**MAILOUT OFFER \$89.00**

Qty	Sub Total
_____ x Coriole Red Sampler	\$255.00 = _____
_____ x Coriole White Sampler	\$200.00 = _____
_____ x Coriole Cellar Selection	\$360.00 = _____
_____ x Coriole Italian Selection	\$295.00 = _____
_____ x Coriole Produce Selection	\$89.00 = _____

**Delivery free of charge**

**Total = \_\_\_\_\_**

**ALL DOZENS DELIVERED FREE OF CHARGE TO YOUR DOOR (WITHIN AUSTRALIA)**

**ORDER FORM**

Payment method (Please tick box):  Cheque  Mastercard  Visa  American Express  Diners

Card Number: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ Expiry: \_\_\_\_\_ / \_\_\_\_\_

First Name: \_\_\_\_\_ Surname: \_\_\_\_\_ Signature: \_\_\_\_\_

Street/Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Postcode: \_\_\_\_\_

Telephone: ( ) \_\_\_\_\_ Email: \_\_\_\_\_

Delivery Address/Instructions: \_\_\_\_\_

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