



C O R I O L E

V I N E Y A R D S

Greetings from Coriole

Summer 2011

We are well into another rich, beautiful but cool spring in McLaren Vale. There is lots to do; regional politics, new vine plantings, blending of the 2010 vintage Shiraz and Cabernet and commissioning a new 600 square metre cellar at the winery. On the fun side we made the selection of the "National Wine Poet", Andy Kissane, to be featured by Coriole. Also on the fun side was a recent holiday/study tour in Europe and the chance to catch up with two sons working in different fields in France.

Don't miss out on some great new releases: white grapes responded very well to the damp and late vintage in 2011 with clean, fresh Chenin Blanc, and excellent Fiano, which won the top trophy for white wine in McLaren Vale. Sangiovese 2010 is produced from an excellent vintage and has just taken a gold medal at the Alternative Varieties Show in Mildura. Barbera 2010 has also drawn very good responses. Finally the 2008 Lloyd Reserve and Estate Shiraz 2009 are still available and should not be missed.

Best wishes,
Mark Lloyd



Fiano 2011 Trophy

Coriole won the trophy for the "best white wine other" at the recent McLaren Vale Wine Show. Interestingly the only other gold medals for white wines were for new "Mediterranean varieties"- another Fiano and a Vermentino. This prompted quite a discussion about the future trends of white wines in McLaren Vale.

While the base of red wine in McLaren Vale is firmly set with Shiraz - followed by Grenache and Cabernet - the identity of the white wines produced in the district have recently taken quite a shift away from Sauvignon Blanc and Chardonnay. There was further discussion of the strengths of McLaren Vale at the master class, led by Master of Wine, journalist and wine judge Lisa Perrotti-Brown. Lisa, an American, is one of the most influential wine journalists in Asia. We locals were very impressed by her palate and knowledge of wine. She highlighted the single vineyard wines of the Rhone Valley and compared them with single vineyard wines of McLaren Vale to argue the importance of place and individuality in wine.

NB Sangiovese 2010

- Gold Medal Alternative Varieties Show, November 2011.



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.**

McLaren Vale Winemakers Lunch

The Winemakers lunch has been held at the end of October for around 40 years. It is a huge gathering of the wine community. The lunch celebrates the district. The highlight is the announcement of the winning wines in the McLaren Vale Wine Show held in the preceding week. The luncheon was special because for the first time in many years the venue was back at the old Tatchilla winery cellars. Tatchilla was the venue in a past decade of many outlandish and creative events by the McLaren Vale community which included serving aged jugged hare (not many people escaped the consequences) and mixed seafood shovelled onto tables from plastic rubbish bins. This was all done with everyone in costume and bull rushes covering the floor.

These days the offerings are more serious. The food is safer and more consistent! Also an international judge/journalist is invited to join both the judging panel of the wine show as well as conduct a master class for local winemakers on a topical wine issue.

Prosecco

Prosecco is a wonderfully refreshing and affordable sparkling wine variety that is creating enormous interest around the world. The first Australian wine produced from this variety came a few years ago from the King Valley, Victoria. My brother Tim has loved this variety for many years and was very persistent in arguing that it be included in the Coriole range of alternate varieties. He arranged for it to be planted in the Adelaide Hills region at Kuitpo, just a few hundred metres from the edge of the McLaren Vale border.



The first wine has just been released and it has delivered all that was promised. There are small amounts in the first year for restaurants but unfortunately none is available at the cellar door. It is included in the "Collective" that goes out to all those that sign up for a regular delivery every 4 months.

(Collective's Details Included)

Scarce Earth

This single vineyard theme has been the focus of the launch of the Scarce Earth project, where single vineyard shiraz from specific sites in the district are selected by two tasting panels. These wines can be tagged "McLaren Vale Scarce Earth". The first Coriole Scarce Earth was, "The Soloist 2009" from a terra rosa vineyard planted at Coriole in 1969. The 2010 vintage from the same vineyard was also recently selected and will be released next May. This wine will again be offered via our annual phone call in mid-2012.



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NEWS FROM CORIOLE

SUMMER NEWSLETTER 2011

Where have all the parties gone?

We frequently meet customers in cellar door who have been coming to Coriole for many years. Some recall the early days when Molly Lloyd could be found in the cottage garden and Hugh was overseeing vintage with his sun umbrella up!

Often multi-generational family groups come to have lunch and renew their association with the winery. One party planned for November will be a "wake" for an 85 year old gentleman who has fond memories of Coriole - except this wake is with a difference and will include a celebration when "the body is still alive. Odd maybe, but I want to be there when everybody is having fun."

At least someone makes some money from imported wines!

In Marsala (Sicily) we visited a winery with a label I had purchased in Australia. It was a wine that cost me around \$45 in Brisbane to take as a gift to my host at dinner. However much to my amazement at the winery this attractive labelled bottle was introduced as the base quality level and about A\$8 a bottle!

Travel in Europe

Libby and I have just returned from 4 weeks in Europe. On our first night in Sicily we came across this menu - at an excellent seafood restaurant in Syracuse - which explains why the food was so impressive and our mouths were watering!

***The Particularity of this restaurant,
than renders it various
and qualitatively excellent, it consists
in the lack of a menu***

***That imposes a refinement
of the high level of the single alimony,
that assembled with wisdom
translate all in elevated quality
to a contained price***

You let to guide in some moments of pleasure

STOP PRESS - Table Olives Trophy (Verdale) for the Best of Show at the Royal Adelaide 2011 Olives SA Show. This is the fourth consecutive time this award has been won by Coriole.

Where have all the vegies gone?

I travel widely and recently have become very aware of the absence of recognisable vegetables and fruit in restaurant food. This was also true in Europe. Is it hard to add value to vegetables? Are they too expensive? Are plain vegetables just not fancy enough for ambitious chefs? What a great relief to get home and take vegetables and salad straight from the garden. Finally at a function recently at the National Wine Centre there were three big bowls of vegetables at every table. Is good food really so simple?



CORIOLE
VINEYARDS

What the Press are saying...

Fiano 2011 - David Ridge, The Adelaide Review, November 2011

Fiano is not a curio, and it's likely that the producers who have followed Coriole's lead will grow in numbers... this is radiant and fresh, with its characteristic lemon, green apple, melon and herbal notes as clear, tasty and crisp as usual. It's a very good white to start a dinner - and not just Italian themed.

Nebbiolo 2008 - David Ridge, The Adelaide Review, November 2011

It's unusual (for me) to feature two wines from one maker, but really I wanted to do the entire range of Coriole 'Italians!' each wine is an essay in authenticity of variety, respect for the style at origin, comfort at the dining table and value.

Lloyd Shiraz 2008 - Jeremy Oliver, Wine Annual 2012.

Brimful of character and explosively flavoured - 95 points.

'A full bodied wine with a long future; a sumptuous mix of black fruits and some regional earth' - 96 Points, James Halliday, 2012 Wine Companion.

Estate Shiraz 2009 - Chris Shanahan, Canberra Times, July 2011

It's deep and generous, in the Vale style, but supple and evenly balanced with a savoury vein running through the ripe shiraz flavours.

Sangiovese 2010 - Gary Walsh, Winefront, Oct 30 2011

Red fruit (with a minor youthful jaminess), mint and dried herb - aniseed perhaps, oak is nowhere in sight (or smell). Enjoy the medium weight rustic appeal of this subtly tarry and nutty wine.



We visited youngest son Duncan in France where he is working a vintage at Vieux Telegraphe near Chateauneuf-du-Pape, just outside Avignon. The vineyards are very hardy - planted into rocky terrain. I can not imagine the pickers walking over this country. However it can be deceptive as the fertile ground underneath is quite deep and vines look healthy despite no irrigation.

The Coriole Collective... represents savings of up to 25% on standard Cellar Door prices

- three deliveries of a mixed dozen each year
- a mixture from our wide range, which will include some old favourites along with some new and interesting varieties plus some small batch exclusives
- approximately 60% red wine with a seasonal bias
- In November's delivery, members will receive our highly sought after reserve wines - including Lloyd Shiraz

The total cost for three mixed dozens including delivery is \$720 per year. Charges will be made upon each delivery (\$240 x 3 deliveries). Membership is ongoing and you can cease membership at any time after one year.

For more information contact Amy - amy@coriole.com - 08 8323 8305

The Coriole UK Christmas Wine Box

Do you have family or friends in the UK? Like to send them a pack of Coriole wines for Xmas?

The box includes Chenin Blanc, Fiano, Sangiovese Shiraz, Redstone Shiraz, Redstone Cabernet and Sangiovese



Contact Amy to arrange - amy@coriole.com - 08 8323 8305



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