



**CORIOLE**  
VINEYARDS

SUMMER 2012/2013

## Greetings from Coriole

Another spring and yet again we are experiencing a green cool McLaren Vale. One good guide to the water content of our local soils is the way that the hills wrap around this wine region - from the sea at Sellicks Beach to Clarendon - brown off in the spring. If this happens in September it must be a dry season .....but green hills in November and it is moist. The much maligned "botrytis ridden" 2011 vintage is now getting a more favourable assessment; well at least in McLaren Vale! When I was visiting wine journalist Huon Hooke recently, he reported that he was surprised and very excited at the state of the 2011 reds after a major tasting of McLaren Vale wines. Huon described them as "elegant and very approachable".

Styles and fashions change quickly and at the recent McLaren Vale wine show it was clear that the wines showing youthful bright fruit characters along with medium bodied, medium alcohol wines, were gaining the top medals. It seems that any wines with excessive oak or signs of over-ripeness and high alcohol were not considered. This is good news because the judging process now matches general consumer sentiment for less extreme styles. The wild and optimistic Chinese wine market continues. When I meet another local winemaker in the street, it is likely they are either going to China or returning. There are now 3500 importers of wine in China. Half of them have started in the last 18 months! Our importer claims that 95% of these new businesses never follow up their orders with a second container.

We have some great wines on offer in this newsletter. These include the new 2012 Fiano, the classic structured 2010 Estate Shiraz and Estate Cabernet and a very approachable 2011 Sangiovese.

I hope you enjoy them.

**Mark Lloyd**

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## Barbera

Coriole's lead in Italian varieties in Australia has been a great wine journey. Each variety is proving to be so distinctively different in its characteristics that it is a bit like having a house full of different friends! Barbera is the third highest planted variety in Italy (after Sangiovese and Montepulciano). Barbera shows very youthful colour, low tannins, medium weight, and moderate to high levels of acidity. It has a very attractive character of fresh, cherry-like fruit. In Italy, Barbera is most well regarded in the northern Piedmont area, just below Turin. Around October, this is the home of the white truffle. Recently we increased our plantings of Barbera (which we first planted around 1998). We have generally made soft early drinking styles that will age up to 7-8 years. We have experimented with co-fermentation with grapes of Cabernet Sauvignon and Shiraz.

In recent times we have returned to concentrate more on a straight Barbera varietal wine. The high acid gives the wine a bright feel but the flavours are mature in character, without any greenness. Of course the low tannin makes the wine ideal for early consumption. Perhaps it is not surprising that during my stint in Cellar Door last Christmas, Barbera was clearly the best performer! The new vintage 2011 is very highly recommended but get in quickly because volumes are low.

## 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.

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CORIOLE VINEYARDS MCLAREN VALE



## 2010

The 2010 Red Wines show classic richness and we are very happy with the vintage. The whole season was early - with some rough weather in spring followed by an unusual heat wave in November. Finally after a mild summer, vintage was short and sharp in February and March. The 2010 Red wines have depth and vibrancy with great structure. They are great to drink with food when young but it is a vintage that will certainly reward cellaring.

## Wine Reviews

### Cabernet Sauvignon Estate Grown 2010

"Notes of blackcurrant, aniseed, earth, cedar and dark chocolate. Medium to full bodied, sinewy and earthy with firm inky tannin, good flavour, serious structure and a tannic ferrous finish. Serious Cabernet. Uncompromising. It will live for a very long time".  
Rated : 94 Points by Gary Walsh Winefront.

### Coriole Shiraz Estate Grown 2010

"I must admit, I have a great fondness for it; we grew up together, almost. Blackberry, dark chocolate and licorice, cedar and subtle earthiness. Spicy too. Medium to full bodied, fills the mouth with flavour and graphite-like tannin – and in the tannin department, it seems Coriole is very much at the top of their game in 2010. Love that deep and ferrous sweep of tannin. Depth and length: delivered. An exemplary vintage from this producer. Will live for ages."  
Rated : 94+ Points by Gary Walsh Winefront.

## Fiano 2012 - Wine of the week

SMH 30th Oct 2012 Huon Hooke

"The aromas of fresh yeast-lees and spices jump out of the glass, and it is open and generously flavoured, in typical Mediterranean style. Unwooded and smooth, it is appetisingly dry and well-balanced. Probably best enjoyed young, or at least within a couple of years."

## Coriole tops table olive awards

Coriole was awarded three gold medals and one silver medal, as well as best of show (for the fifth consecutive year), as well as topping every class at the recent SA Table Olive awards.

Gold medal and best of show – Kalamata

Gold medal for green olives – Verdale

Gold medal for alternate black olives - Koroneike

Silver medal for treated olives - salt cured Kalamata

Coriole Kalamatas also won best of show at the recent 2012 National Table Olive Competition.

**Coriole new season olive oil** The 2012 season olive oil is just out. Quickly use up all of the past year's oil and seek out the freshest and latest.



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## Home of Chenin Blanc?

We love Chenin Blanc in McLaren Vale because of its natural delicacy and softness, and of course we accept all objective assessments that it is the best place in the world to grow Chenin! But what is the best climate? The wonderful Loire Valley in France is Chenin Blanc's natural home and there are some truly remarkable wines produced there. The Loire Valley is cool. All sorts of Chenin styles are made.....sparkling, semi-sweet, sweet and occasionally dry. This suggests that the grape frequently doesn't get naturally ripe enough to produce the mouth feel necessary for a completely dry white wine. Perhaps this is why it is often described in that region as a very versatile grape!

It has been growing in South Africa since the mid 17th Century. Is that long enough for the South Africans to claim Chenin Blanc as their own? In Florida recently I was standing next to a South African winemaker. I asked him what climate best suits Chenin Blanc. "As hot as possible", came the quick reply!

Maybe he should have said as beautiful as possible. It would be very hard to compete with the beauty of South Africa's landscape as can be seen from this photo of Ernie Els winery, near Stellenbosch.



## Shiraz / Syrah or Sherrah

There is always confusion about the pronunciation of Shiraz around the world. Here is another one – the surname of our winemaker Alex Sherrah! Alex has been with Coriole for almost a year. His most recent stint has been in the Clare Valley after various overseas experiences.

Alex and his wife Liz have moved to the district and you can frequently find Liz in cellar door demonstrating her wine tasting credentials. Previously she was a winemaking assistant at Pikes Winery in Clare.



Winemakers; Alex Sherrah and Mark Lloyd.

## UK Christmas Delivery

We can arrange deliveries of a 6 pack of Coriole wine to the UK. The suggested 6 pack includes a bottle of each of the following; Chenin Blanc, Fiano, Sangiovese Shiraz, Redstone Shiraz, Redstone Cabernet Sauvignon and Sangiovese however other options are possible.

Total cost is (UK Pounds) 93.75 including delivery to any UK mainland address

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

