

## New Chef

Coriole appointed a new chef in late January. Tom Reid is originally from Yorkshire and after experience in many places around the world, has taken to the task at Coriole with much enthusiasm....quickly appointing good staff and making many changes. Tom has put his own stamp on the famous Coriole platter. This started some 12 years ago based on the wood oven in the courtyard and garden. There will be further developments of the food offering at Coriole in the near future.

## Experiments with Food.

Renowned butcher Richard Gunner and Tom Reid decided to take up the challenge of barbecuing a whole cow! The occasion was a large Coriole party to celebrate the end of vintage. All staff and family were asked to invite 10 or so friends. Acceptances stood at 350 and there were probably 50 children. The first challenge was the barbecue. Coriole employee Craig Hill - with his background as a cellar hand, distiller, handyman, builder, and chef - constructed the tall BBQ frame structure (which is about the size of a car!) and then two more frames to wedge the butterflied animal as well as hold points for the forklift for rotation.



Richard Gunner needed to convince the abattoir to prepare the animal as required rather than the normal cuts. He then dry aged it for several weeks in a facility not set up for whole animals. Finally the animal was loaded onto the Coriole frame and, packed with ice, spent a night in the refrigerated barrel room. Chef Tom approached the task with confidence. There was a lot of discussion (and debate) about cooking time. The fire was modest and there was a corrugated iron fence placed around the frame. Tom began the cooking task at 7pm on Saturday night. When I called in at 11pm there was quite a gathering of friends and "cooks" around the fire and the excitement was apparent. Finally after 19 hours the animal was ushered into the Coriole lawn in a theatrical procession. Tom and Richard were the "surgeon butchers" on either side of the operating table. After all of this the most impressive feature was the flavour and texture of the succulent perfectly cooked meat. All agreed!

Performers at the 16th 2014 Coriole Music Festival held on the first weekend of May each year. Goldner String Quartet, mezzo-soprano Elizabeth Campbell and pianists Arabella Tenniswood- Harvey and Michael Keiran Harvey.

## Soloist 2012

This single vineyard Coriole shiraz from vines planted in 1969 will be released and available soon. Price \$45 per bottle.

## Change or correct?

Please email us if you need to change or correct your name and address/email details.

Contact [andrew@coriole.com](mailto:andrew@coriole.com) or phone 0883238305



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CORIOLE VINEYARDS MCLAREN VALE

WINTER 2014



Tom Reid, Coriole chef, with Murray Grey.



Coriole Music Festival May 2014

Photo Peter Sinclair

# PRESS

WINTER 2014

# CORIOLE



WINE FOOD ARTS FRIENDS from

Mark Lloyd.

## New label design?

New? Perhaps a refresh.....a re-gathering of the elements originally framed by Molly Lloyd (Mary Kathleen, co-founder of Coriole) at her painting table in the late 60s. It is difficult to move away from a traditional label that has been on millions of bottles over 45 years. After a lot of discussion (with anyone) and negotiation with designer Sam Barratt we have made very few changes at all! However we are happy and impressed with the results.



## Estate Shiraz 2012

The 2012 Estate Shiraz is from the highly rated 2012 vintage. The Coriole vineyard itself is 50-60% Shiraz and apart from a few small parcels, the best of this shiraz goes into this wine which has been produced since 1970. The 2012 Estate Shiraz is a good wine to carry the new label; aromatic and fresh and yet mature, fleshy and rich but not ripe. Maybe leave for a few months to settle down ....or put away for 5-10 years.



## Dancing Fig 2013

This wine continues to be a cellar door only release but it is growing in significance at Coriole. French varieties from Southern France such as Grenache, Mourvedre, Carignan and others - as well as Shiraz - have long been a natural fit with the McLaren Vale region. Traditionally the "Dancing Fig" wine has been a Shiraz Mourvedre and this year it moves to Mourvedre dominance, with Grenache and Shiraz. Thus the style is more medium bodied and, being 2013, shows attractive youthful fruit flavours in a wine of soft tannins which needs less time in oak. This wine is the new cellar door favourite.

Great drinking now and over the next five year

## Lloyd Reserve Shiraz 2010 and Mary Kathleen Cabernet Merlot 2010

The 2010 vintage is renowned for wines that are high quality and big in extract. Thus this time last year we released the more approachable 2011 wines and held the 2010 wines back for another year. This has proved to be a good move as it has taken two and a half years of bottle age for these wines to start to show their potential. The tannins have softened, the wines have filled out, and flavours are more distinct



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## Vita 2010

Vita is a very small bottling of Sangiovese from the original 1985 vineyard at Coriole. This vineyard, on the terra-rosa soils of the Coriole contoured hill, almost always produces the wine of greatest fragrance and extract.

## Degustation Dinner @ Coriole, Friday 4th July

Join us for our first degustation dinner on Friday 4th July produced by Executive Chef Tom Reid. We will be unveiling our new vintage 2014 Prosecco and 2014 Fiano as well as unlocking some of our cellar vintages. For main course tuck into Porcini crusted Coorong Angus Beef fillet matched to a "Twenty years of Lloyd" Shiraz flight featuring 1990 vintage and current release 2010.

**Tickets are \$125 for a six course degustation, matched wines and canapés on arrival.**

**Check out the menu [www.coriole.com](http://www.coriole.com) and call Coriole on 08 8323 8716 and press 2 for restaurant or email [restaurant@coriole.com](mailto:restaurant@coriole.com) for reservations.**

## Heat Tolerant or Drought Tolerant?

The difference between heat and drought tolerance has perhaps become more fully appreciated in recent times. Heat tolerant grapes may take some direct exposure to high heat with little effect. Grenache has the reputation of being a tough variety yet its berries will suffer damage if exposed to heat extremes. So its tough reputation is more because of its drought tolerance and not its heat tolerance. Because irrigation in vineyards only started in 1950s or 60s, drought tolerance was an important feature in the past. Irrigation in McLaren Vale is very well developed and sustainably controlled. Thus drought resistance is not a problem compared to that of heat tolerance. Shiraz, Cabernet Sauvignon, Fiano and Nero all have good heat tolerance while Chenin Blanc, Sangiovese and particularly Nebbiolo and Barbera show less heat tolerance.

## Vintage 2014

Vintage 2014 is a really good story. A friend told me recently that the term initially used for climate change was climate disruption. I can't recall this, but the term really applies when thinking of the 2014 vintage. Bud burst in September was cool. There was late hail in October causing lots of scarring and damage to fruit and then a very long cool windy month of November delivering an extended flowering and uneven fruit set. December was warm and then both January and February produced some hot weeks and the temperature in McLaren Vale was over 40 for 4 days in both months. Picking began early and then - around the beginning of second week of February - autumn arrived. The first 12 days of February had an average maximum temperature of 34 degrees and then the last 16 days averaged 23 maximum. Ripening and picking proceeded very slowly. Several people in McLaren vale have called this year's vintage "the holiday vintage". Wine quality is good to outstanding with plenty of perfumed fruit characters and medium to rich weighted wines with good texture.



Jean Baptiste-vintage worker from Beaujolais

Photo Ben Magee



## The Wine Couple

Liz and Alex Sherrah are enthusiastic staff members at Coriole. They moved to Coriole and Willunga after working in the Clare Valley. Alex has led the winemaking at Coriole for several years. He is a busy man; crushing, pumping, supervising, record keeping, promoting, entertaining and always tasting and blending.

Liz can often be found in cellar door but she is also in frequent demand to organise functions and weddings.



Scenes of Summer 1 Velvet Oakes, hard at work, waits to conduct a tasting in the garden.



Photo Tony Lewis

Scenes of Summer 2 Wheel barrow, hard at work in the Coriole garden.



Photo Tony Lewis