



Above: Velvet Oakes and Lizzie Sherrah



Above: Valo Amphora. Photo: Louise Rhodes

# CORIOLE PRESS

Hi Friends,

Vines have turned yellow and are losing their leaves. Last summer and vintage suddenly seem a long way away. The vintage in 2015 was early and quick. Average temperatures were a bit below average for December and January. But the warm dry spring last year led to early flowering and subsequently an early vintage that started in the first week of February. The dry spring also led to the use of more irrigation than normal. 2015 wine quality is excellent, with aroma and flavour punctuated by high natural acidity. It is now 10 years since we first fell in love with the French variety Picpoul and finally the vines planted at our small Sandalwood vineyard have produced. You now have the opportunity to sample the first wine ever grown in Australia of this exciting variety.

*Mark Lloyd.*

## Two Faces of Coriole

Here are two of the faces that are most often in evidence when visiting Coriole. Velvet is at Cellar Door where she loves to meet people and explore their wine preferences. Liz Sherrah while often at cellar door is more commonly organising weddings and functions. Both Velvet and Liz will be at the Good Food and Wine Shows in Perth and Sydney this year.

**Perth** Perth Convention and Exhibition Centre 10-12 July  
**Sydney** Sydney Showgrounds 7-9 August

## Coriole Collective

This little wine club has been going for many years and numbers are growing. Join the Coriole Collective and you receive 3 deliveries of a Coriole mixed dozen each year: there are old favourites, new varieties, and exclusive small bottlings as well as one bottle each of Lloyd Reserve Shiraz and Mary Kathleen Cabernet Merlot. Please enquire with Alex 0883238305 or alexander@coriole.com

## Valo – a new regional project

The piece of glass art as seen above is actually a 3 litre bottle which is the centre piece of a new offering from McLaren Vale. The artist is Nick Mount. It is a very original concept and brings together many of the local wineries. The wine is new. The “bottle” is new. In fact the original magnetic closure and pourer is still being designed! But being a member of Valo also brings you a number of rare wine experiences. Interested? Call me for more information, 08 83238305.

## Coriole Gift Box

This display box of goodies contains 2 mystery bottles of wine, 250ml First Oil EVO, 500ml Extra Virgin Olive Oil, 250ml Aged Sweet Vinegar (7 years average age), 750ml Verjuice and a 1 litre jar of Kalamata Olives. All items are produce of Coriole. Price is \$110 delivered. See order form. A card can be included.

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

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Contact [Alexander@coriole.com](mailto:Alexander@coriole.com)  
 Phone 08 8323 8305



## Autumn in McLaren Vale

Some cold mornings in April have led to good autumn colours this year. The first photo (above right) looks east from Coriole towards the Willunga range in the morning. The bald hill in the background happens, by chance, to be exactly where the next photo (below right) is taken from, over-looking our Sandalwood vineyard and facing west towards the ocean.

The Sandalwood vineyard is in the foothills of McLaren Flat and is home to many varieties including Barbera, Sangiovese and Nero D’avola. It’s a few degrees cooler than Coriole and produces bright, aromatic, yet well structured fruit. The Moon Sculpture seen in the foreground of the bottom image is by local artists Quentin Gore and Peter Walker. It is the smallest in what will hopefully be a set of three rolling down the hillside.



Above: View looking East from Coriole



Above: View looking West towards Coriole





## Must Try!

### Picpoul - The oyster wine

In 2005 I was on the roof of a winery near the Mediterranean coast at Sete doing a tasting with a band of Irish Sommeliers when I had my first taste of an unknown variety. “It’s Picpoul, Mark!” said my Irish host. I didn’t realise that I was in the middle of the Appellation “Picpoul de Pinet”. This “lip smacking” lean high acid white wine is sometimes called the Oyster wine. It’s the perfect accompaniment with oysters and shell fish. This bottling for us is so new that I haven’t even had a chance to try this classic food/wine combination.

10 years later, after sourcing sticks in France followed by years in quarantine and nursery, we have a product. Apart from the wonderful qualities of this variety I think it was also its underdog status that appealed to me. It was once very cheap in French wine shops and generally dismissed by French Restaurateurs. (One of the notable ones that I had was a “bag in the box” Picpoul in a cheap eatery in Leicestershire!) But that is all changing. Sales are flourishing in the UK and there are even a few inner city Australian restaurants in Australia that want to feature Picpoul. The timing looks right!



### Lloyd Reserve Shiraz 2010

The 2010 year has been lauded as a great vintage and this reputation is only set to grow. This wine is very deeply coloured, rich and complex in flavour. However it is not “humungous”. It is not a “fruit bomb” or port like. It is more dense and concentrated than these old fashion styles and wonderful with food. It is McLaren Vale’s version of Bordeaux-and will continue to develop for many years.



### Some Other Little Gems

#### Estate Shiraz 2013

The 2012 and now the 2013 Estate Shiraz has really hit the spot for me. The 2013 Shiraz is rich deep and complex in an elegant full bodied style. It is not too ripe but it has just enough juicy red and black fruit for structural balance. In the 6 months since bottling it has developed beautifully. The vineyards at Coriole are around 55% shiraz and mostly date back 30-40 years. You can confidently cellar this wine for 10-15 years.



#### Mourvèdre 2012

Plantings of Mourvèdre (or Mataro or Monastrell – all names reflect its Spanish origin) certainly have increased in McLaren Vale in recent years. This variety really suits our part of the world. In the south of France it is considered the senior partner in the many appellations of blends of Grenache, Mourvèdre, Shiraz and Carignan varieties. We mainly use this variety in the GSM blend Dancing Fig. Here it is in its pure form; medium bodied with moderate structure, rustic gamey characters and ideal when you are looking for a great wine with rich foods. It is late to ripen and shows good natural acidity. Coriole Mourvèdre 2012 is a very small bottling.



#### Fiano 2015

This could be what the ancient Romans were drinking in the bars of Pompeii when Vesuvius dumped on them. Although in those days it was probably a sweet white wine; not quite like this one. This has fresh aromatic lift more in the stone fruit citrus spectrum than floral. Palate is fresh and textural. This is just what we were aiming for many years ago when finding this variety in Italy.



Above: Mid row has been cultivated and planted with an annual winter crop. The alternate rows are left with their natural grass sward.

### The Year of Change for McLaren Vale Vignerons

Suddenly changes are happening in the vineyards of McLaren Vale. Vineyards are being cultivated in preparation of planting annual cover crops.....perhaps a cereal mixed with a legume. This was the practice up to the 1980s when vineyards were cultivated (often after growing a winter annual crop in the row) so that there was not a weed in sight. But this became unfashionable (“It destroys soil structure” was the mantra). It was felt that to leave a natural grass sward was philosophically and biologically the best treatment.

So what led to the change? Two years ago we started experimenting with cultivation and were amazed by the results. Vines looked naturally stronger and more robust and required less irrigation. It seems that grass sward in many soils, was just competing too much with the vines. And suddenly the practice of cultivation has increased. Many others were obviously doing the same experiments. All these vigneronns had to go searching in the scrub or old sheds to find their cultivators, discs or rotary hoes. They may not have been used for many years. A recent research project involving around 10 vineyards in McLaren Vale, and completed a few weeks ago have also supported the changes.

### Siesta anyone?

At 19 years of age, Kiki has come from China to study Winemaking and Viticulture at Adelaide University. She asked us for a chance for a month’s work experience and thus Coriole become part of her Adelaide “family”. I asked her for an account of her school day for the last 6 years in China. She replied, “I get to school at 7am and leave at 12 noon. I have lunch with my parents and a nap. Then back to school between 2.40pm and 6pm. Then an hour for dinner and break at school. Then supervised homework from 7-10pm. Home before 10.30pm!” Plus there is a half day school on Saturday as well! Well, at least she got a nap!



Above: Kiki





	PRICE	12 PACK	QTY.	SUB TOTAL
<b>WHITE WINES</b>				
2015 Prosecco	\$25	\$300	_____	_____
2014 Chenin Blanc	\$16	\$192	_____	_____
2015 Fiano	\$25	\$300	_____	_____
2015 Picpoul	\$25	\$300	_____	_____
2010 Racked Semillon	\$14	\$168	_____	_____

<b>RED WINES</b>				
2015 Sangiovese Rose	\$20	\$240	_____	_____
2014 Sangiovese	\$25	\$300	_____	_____
2014 Barbera	\$25	\$300	_____	_____
2010 Nebbiolo	\$35	\$420	_____	_____
2012 Estate Mouvedre	\$30	\$360	_____	_____
2013 Estate Shiraz	\$30	\$360	_____	_____
2011 Estate Cabernet	\$30	\$360	_____	_____
2013 The Dancing Fig MGS	\$25	\$300	_____	_____

	PRICE	6 PACK	QTY.	SUB TOTAL
<b>RESERVE &amp; CELLAR DOOR</b>				
2010 Vita Reserve Sangiovese	\$55	\$330	_____	_____
2010 Mary Kathleen Cabernet Merlot	\$55	\$330	_____	_____
2010 Lloyd Reserve Shiraz	\$90	\$540	_____	_____
2012 Scarce Earth Willunga 1920 Shiraz	\$55	\$330	_____	_____
2012 Scarce Earth Galaxidia Shiraz	\$55	\$330	_____	_____

<b>FOOD PRODUCTS</b>				
Kalamata Olives, 150g pack	\$5	\$120 (24 pack)	_____	_____
Chefs Blend Olives, 1kg jar	\$14	\$84 (6 pack)	_____	_____
Kalamata Olives, 1kg jar	\$14	\$84 (6 pack)	_____	_____
2014 1st Oil, 250ML	\$12	\$144 (12 pack)	_____	_____
2014 EVO Extra Virgin Olive Oil, 500ml	\$16	\$192 (12 pack)	_____	_____
2014 EVO Extra Virgin Olive Oil, 750ml	\$21	\$252 (12 pack)	_____	_____
2014 Coriole Verjuice 750ml bottle	\$13	\$156 (12 pack)	_____	_____

**SUB TOTAL** \_\_\_\_\_

**DISCOUNT** \_\_\_\_\_

10% Discount on Straight and Mixed Dozens on list on this page.

**FREIGHT** \_\_\_\_\_

Freight, Handling & Insurance: **FREE OF CHARGE** within Australia (straight or mixed dozen), less than 12 bottles \$12.00. All wines and/or prices subject to change without notice.

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

**ORDER FORM**

PAYMENT METHOD (Please tick box)  Cheque  Mastercard  Visa  Amex  Diners

CARD NUMBER: \_\_\_\_\_ EXPIRY (dd/mm): \_\_\_\_\_

FIRST NAME: \_\_\_\_\_ SURNAME: \_\_\_\_\_ SIGNATURE: \_\_\_\_\_

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 alexander@coriole.com, Phone 08 8323 8305  
 or mail Coriole Vineyards PO Box 9, McLaren Vale SA 5171

**CORIOLE**



**CORIOLE RED SAMPLER**

- 2 x 2014 Nero d'Avola
- 2 x 2013 Dancing Fig (Mourvedre Grenache Shiraz)
- 3 x 2013 Estate Shiraz
- 2 x 2011 Estate Cabernet
- 3 x 2013 Redstone Shiraz

Regular price \$310  
**MAIL OFFER \$260**

QTY. SUB TOTAL

**VELVET'S WHITE SELECTION**

- 4 x 2015 Fiano
- 4 x 2014 Chenin Blanc
- 2 x 2015 Prosecco
- 2 x 2015 Picpoul

Regular price \$264  
**MAIL OFFER \$225**

**MARK'S CELLAR SELECTION**

- 3 x 2002 Old Barn Shiraz Cabernet Shiraz
- 3 x 2006 Estate Shiraz
- 3 x 2010 Soloist Shiraz
- 3 x 2006 Chenin Blanc

Regular price \$480  
**MAIL OFFER \$410**

**CLEO'S ITALIAN SELECTION**

- 3 x 2015 Fiano
- 3 x 2013 Sangiovese
- 2 x 2014 Barbera
- 2 x 2014 Nero D'Avola
- 1 x 2009 Sagrantino
- 1 x 2015 Prosecco
- Bonus 150g pack Kalamata Olives

Regular price \$315  
**MAIL OFFER \$265**

**RUSSELL'S RESERVE PACK**

- 2 x 2010 Mary Kathleen Cabernet Merlot
- 2 x 2010 Lloyd Reserve Shiraz
- 1 x 2012 Scarce Earth Willunga 1920 Shiraz
- 1 x 2012 Scarce Earth Galaxidia Shiraz

Regular price \$400  
**MAIL OFFER \$330**

**PETER'S SHIRAZ SURPRISE**

- 1 x 2007 Estate Shiraz
- 1 x 2009 Estate Shiraz
- 1 x 2010 Estate Shiraz
- 1 x 2011 Estate Shiraz
- 1 x 2012 Estate Shiraz
- 1 x Surprise

Regular price \$220  
**MAIL OFFER \$185**

**CORIOLE GIFT BOX**

- 2 x Mystery bottles of Coriole wine
- 1 x 2014 1st Oil, 250ML
- 1 x 2014 EVO Extra Virgin Olive Oil, 500ml
- 1 x Aged Sweet Vinegar, 250ml
- 1 x Kalamata Olives, 1kg jar
- 1 x 2014 Coriole Verjuice 750ml bottle

Regular price \$130  
**MAIL OFFER \$110**

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

Free freight for "all packs" delivered to your door. \*within Australia