

NERO, CORIOLE

Vintage

2017



The grape variety Nero d'Avola was originally selected in southern Sicily and suits warm climates. Coriole produces a fruit-forward, early-drinking style.

TASTING NOTE

Abundant aromas of ripe, red cherries, sage flower and berry bramble. The alluring colour is reminiscent of cherry and juicy red berries. A wonderfully fruit-forward, easy-drinking wine with a velvety, round palate; fine, supple tannins and a delicate, lingering finish.

VINTAGE CONDITIONS

The winter and spring of 2016 were among the wettest on record which delayed flowering. By early summer some periods of good warm weather encouraged growth but vintage was still looking a month behind 2016 and more in line with an old-fashioned vintage. Several rainfall events in January further delayed vintage and had the Coriole vineyard team working hard. Thankfully the warm and dry weather returned and the harvest proceeded at a leisurely and relaxed pace allowing a long ripening time for maximum flavour development. The wines look outstanding.

TECHNICAL ANALYSIS

Alcohol

13.9

pH

3.56

Acidity

5.8

VINIFICATION DETAILS

Now sourced from three vineyards, two at Coriole and one at the base of the foothills, the Nero vines have really established themselves. The fruit is handpicked and then destemmed. The whole berries are then cold soaked for 4 days before they are brought back to temperature and allowed to ferment naturally. The must is over seeded with yeasts chosen to lift the natural aromatics of the variety. After a brief spell in seasoned oak, the wine is bottled at about 6 months of age.

ATTRIBUTES



Origin

Australia



Variety

Nero d'Avola



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Mark Lloyd & Alex
Sherrah



Fining Agent



Closure

Screw top



Region

McLaren Vale



Vegan

Yes