

NERO, CORIOLE

Vintage

2016



TECHNICAL ANALYSIS

Alcohol

14.0

pH

3.48

Acidity

6.1


CORIOLE
 VINEYARDS
 CORIOLE

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

A bright and generous nose of redcurrant, berries and cassis. The layered fruit flavours are balanced with dried herb and savoury spice. The supple tannins, juicy flavours and natural acidity create a wonderfully rich and mouth filling wine. Highly drinkable as a young wine.

VINTAGE CONDITIONS

Conditions in the spring of 2015 were very dry, yet there was impressive vine growth, some old hands saying they had never seen the vineyards looking so good! Above average temperatures in October and December led to predictions of a very early, swift vintage. Ripening, however, slowed in January. 60-70 mm rain fell, followed by an unusually cool February average of 19.5°C. Gentle ripening continued and picking was slow paced and orderly. The resulting wines are excellent; colour is vibrant, aromatics are alluring and the natural balance and mouthfeel is superb.

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, resulting in whole berries. These are then cold soaked for four 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 on the variety. After a brief spell in seasoned oak, the wine is bottled at about 6 months of age.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
Australia	Nero d'Avola	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Mark Lloyd & Alex Sherrah		Screw top	McLaren Vale	Yes