



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

## TAUSTING NOTE

Abundant with aromas of blood plum and ripe strawberry with notes of rosehip and raspberry leaf. The palate is medium bodied with summer berry flavours, pomegranate, wild thyme and amaro notes. A wonderfully easy drinking wine with intensity of flavour, a velvety, round palate, fine, supple tannins and a delicate, lingering finish.

## VINTAGE CONDITIONS

Vine growth started relatively early with cool but sunny and dry conditions, followed by a dramatic change from mid-November 2023 to mid-January 2024. Wind and rain dictated the summer period, all irrigation was stopped and canopy trimming and leaf plucking was required to ensure sufficient light onto fruit for ripening. In late January, the rain stopped and there followed a prolonged dry and warm weather pattern including a mini-heatwave in March. Nero performed well with nice even crops and great fragrance and purity.

## TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.9	0.3
pH	Acidity
3.50	6.2

## VINIFICATION DETAILS

The Nero is sourced from two vineyards on the Coriole estate. One vineyard is handpicked with 30% whole bunches included in the ferment to highlight the aromatic qualities of the variety. The other vineyard is machine harvested and undergoes a more 'classic' fermentation. Both parcels are seasoned in mature oak for five months and blended before bottling.

## AWARDS

Halliday: 95 pts

## ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
Australia	Nero d'Avola	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Duncan Lloyd	None	Screw top	McLaren Vale	Yes