



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 with aromas of macerated cherry and ripe strawberry with notes of rosehip and wild thyme. The palate is medium bodied with summer berry flavours, pomegranate, white pepper 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

The 2023 vintage will be remembered for the La Niña conditions, particularly the wet and cool conditions which dominated spring 2022. It was a late start to 2023 with the first reds picked in March. Naturally moderate yields and careful management mitigated any disease pressure resulting in clean, healthy fruit at harvest. Yields were looking low across most varieties and across the board, the 2023 red wines feature bright fruit characters with good length and ripeness of tannin.

TECHNICAL ANALYSIS

Alcohol	
14.5	
pH	Acidity
3.62	5.7

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: 92 pts

ATTRIBUTES

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