

NERO, CORIOLE

Vintage

2021



TECHNICAL ANALYSIS

Alcohol

14.4

pH

3.59

Acidity

5.9

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 plum, cherry cola and boysenberry with notes of rosehip and sage. The palate is medium bodied with pure fruit flavours and herbal notes. A wonderfully easy drinking wine with intensity of flavour, a velvety, round palate, fine, supple tannins and a delicate, lingering finish.

VINTAGE CONDITIONS

2021 will be remembered as one of the great vintages in McLaren Vale. The vintage started off well with slightly above average rainfall through the winter and spring of 2020. Once the growing season commenced, the vines were healthy and mild conditions prevailed through spring and summer. Vintage kicked off in mid-February and a well-spaced vintage saw the last fruit picked in mid-April. The "New Australian Collection" varieties including sangiovese, nero and negroamaro were very strong, with vibrant primary fruit and lifted aromatics.

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.

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