


**ESTATE SANGIOVESE, CORIOLE**

Vintage **2016**



Sangiovese was pioneered in Australia by Coriole Vineyards with the first plantings in 1985, now some of the oldest in the country.

**TASTING NOTE**

A bright and fragrant nose of sour cherry and bay leaf with a whiff of aniseed. The palate is of medium weight with juicy red fruits and sweet herbs framed by chalky tannin and refreshing acidity. An impressive long finish.

**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.

**TECHNICAL ANALYSIS**

Alcohol	
14.5	
pH	Acidity
3.53	6.1

**ATTRIBUTES**

 <b>Origin</b> Australia	 <b>Variety</b> Sangiovese	 <b>Malolactic Fermentation</b> Yes	 <b>Bottle Size</b> 75cl	 <b>Vegetarian</b> Yes
 <b>Fining Agent</b>	 <b>Closure</b> Screw top	 <b>Region</b> McLaren Vale	 <b>Vegan</b> Yes	