SECKFORD AGENCIES

CORIOLE VINEYARDS

CORIOLE

ESTATE SANGIOVESE, CORIOLE

Vintage 2018



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	0.4
pH	**Acidity**
3.50	6.3

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

TASTING NOTE

The nose is bright and pronounced showing an alluring mix of dark cherry and floral rose along with aniseed spice and sweet thyme flower lift. The palate is medium bodied with great depth of flavour showing more dark cherry and mixed spice. Fine but firm tannin give the palate great persistence and drive.

VINTAGE CONDITIONS

After solid rainfalls during 2017 and early 2018 the vineyards were in good health heading into the growing season. Early spring was cold which led to late budburst and early predictions were for a late vintage. As the season progressed rainfall reduced and the region experienced several warm spells which brought on ripening. A warm dry summer led to much lower yields than initially expected, some bunch weights were half what they were in 2017. Picking started in earnest in mid February and proceeded at a leisurely pace throughout March and into early April. 2018 is a vintage of exceptional quality. The resulting wines are intense and concentrated, the whites rich and flavoursome, the reds structured and complex.

VINIFICATION DETAILS

So well suited to the McLaren Vale region and over 40 years of experimenting with sites, clones and rootstocks has led to this Sangiovese being an Australian benchmark. Harvested from 12 blocks across Coriole's four McLaren Vale vineyards; the blending is done in the vineyard to create the optimum expression of McLaren Vale Sangiovese.

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Sangiovese	Yes	75cl	Yes

Fining Agent	Closure	Region	Vegan
	Screw top	McLaren Vale	Yes