

## ESTATE SHIRAZ, CORIOLE

Vintage

2016



### TECHNICAL ANALYSIS

Alcohol

14.5

pH

3.55

Acidity

6.5

Shiraz is the traditional grape of McLaren Vale and is Coriole's flagship variety. Coriole Shiraz is 100% estate grown with the majority of vines 50 years old.

### TASTING NOTE

The 2016 Estate Shiraz offers abundant aromas of mulberry, dark cherry bitter chocolate and subtle hints of mahogany and gamey meats. The palate is bright and engaging showing plump dark fruit and red berries and savoury, earthy notes framed by elegant yet persistent tannins. A medium- to full-bodied Shiraz displaying quintessential McLaren Vale dark fruits and spice.

### 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; 60-70mm rain fell, followed by an unusually cool February with an average of 19.5°C. Gentle ripening continued and picking was slow paced and orderly.

### VINIFICATION DETAILS

This wine is made in the traditional manner; fermented in open tanks and hand plunged, matured in French oak hogsheads.

### ATTRIBUTES



Origin

Australia



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

McLaren Vale



Vegan

Yes