

LLOYD RESERVE SHIRAZ, CORIOLE

Vintage

2012



TECHNICAL ANALYSIS

Alcohol

14.5

pH

3.61

Acidity

6.4

ATTRIBUTES



Origin

Australia



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Winemaker

Mark Lloyd & Alex
Sherrah



Fining Agent



Closure

Screw top



Region

McLaren Vale



Vegan

Blank


CORIOLE
 VINEYARDS

CORIOLE

Lloyd Reserve Shiraz is produced from a single vineyard at Coriole that was planted in 1919 and the first wine released in 1989.

TASTING NOTE

The nose shows intense red and black fruits of cherry and mulberry along with rosehip florals and sweet spice. The palate is long and complex and although concentrated is not full blown, showing more red cherry and blackcurrant fruit along with some rosewater and sweet herbal spice. The tannin is plentiful but supple and builds a lovely creamy texture.

VINTAGE CONDITIONS

The 2012 vintage was a perfect vintage in McLaren Vale with great winter and spring rainfall and a long ripening season with no extended periods of heat. The resulting wines are well poised with supple tannin and great concentration.

VINIFICATION DETAILS

Grapes were hand harvested before de-stemming and crushing. Fermentation took place in concrete tanks with a combination of plunging and pumpovers. The wine was matured in French oak for approximately 18 months and then received 12+ months in bottle before release.