



# CORIOLE

McLAREN VALE

## 2019 Barbera

Coriole planted Barbera in the late 90s when the first of several new clones were introduced from Europe. Barbera is renowned for producing a fresh bright and youthful wine style with marked acidity and quite low and approachable tannins. It can be consumed happily on its own and is very satisfying with a range of savoury foods.

### Tasting notes

A vibrant and juicy nose showing blue fruits, blackberry, rosemary flower and ripe cherry. The palate is plush on entry loaded with juicy fruits, roasted spices and sweet herbal notes. The palate is medium bodied with soft tannin and refreshing acidity.

### Serving suggestion

Great with dishes high in acid such as tomato-based sauces or a rich osso busso served with creamy polenta.

### Winemaker says

Produced from our single barbera vineyard, the fruit is thinned prior to harvest to ensure only the highest quality is delivered to the winery. The bunches are destemmed, then we allow some natural ferment to occur before we oversee with aromatic yeast and gently hand plunge the wines twice a day to ensure gentle tannin extraction. The wine is then pressed into a mix of older and some young seasoned oak.

### Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: 100% Barbera

Alcohol: 14.0%

Total acidity: 6.6 g/L

pH: 3.43

GF: 0.4 g/L

### 2019 vintage

The 2019 vintage at Coriole had dry weather, resulting in one of our smallest vintages ever. Yields were down, particularly with shiraz and cabernet, but the wines show impressive depth and balance. Our Mediterranean varieties showed their potential under these conditions, with the sangiovese vines producing solid yields, great balance, flavour and acidity. Our nero d'avola, montepulciano and touriga ripened late, but once again with great balance and flavour. The chenin blanc and piquepoul held up their acidity, producing mid-weight wines with beautiful fragrance, and the fiano is showing concentration of flavour, richness and texture.

