



## 2024 CHENIN BLANC

Chenin Blanc is Coriole's principal white variety and was first planted in 1977. Chenin Blanc is an aromatic wine that has great fruit concentration and yet shows an outstanding ability to age. It has proven to be well suited to the moderately warm climate of McLaren Vale. The painting featured on the label is by Mary Kathleen "Molly" Lloyd, co-founder of Coriole, who was inspired to capture Coriole's beautiful spring landscape from a neighbouring hillside.

### Tasting notes

The 2024 is a vibrant Coriole Chenin showing lively citrus and floral notes. The nose displays white jasmine and nashi pear, Meyer lemon and quince flower. A pleasant and clean palate which fills the mouth with moreish textural acidity, the palate has flavours of red apple, white peach, honeydew and mandarin. McLaren Vale Chenin Blanc is all about a clean, crisp and easy drinking white, and the 2024 delivers on all fronts. A wine to enjoy now but it will also reward long term cellaring.

### Serving suggestion

Best with light meals; salads, chicken and seafood. Most suited to the warmer months, ideally straight from the esky while relaxing on the beach with fish and chips and the sand between your toes. Our winemaker's favourite is pan-fried squid with new season olive oil and Coriole Chenin Blanc.

### Winemaker says

Beautifully crafted from five vineyards scattered throughout McLaren Vale; try it and discover that Chenin really is the 'better Blanc'!

### Technical notes

Region (GI): 100% McLaren Vale  
Varietal comp: 100% Chenin Blanc  
Alcohol: 12.3%  
Total acidity: 6.9 g/L  
pH: 3.37  
GF: 0.3 g/L

### 2024 vintage

Vine growth started relatively early with cool but sunny and dry conditions, followed by a dramatic change from mid-November 2023 to mid-January 2024. Wind and rain dictated the summer period, all irrigation was stopped and canopy trimming and leaf plucking was required to ensure sufficient light onto fruit for ripening. In late January, the rain stopped and we had a prolonged dry and warm weather pattern including a mini-heatwave in March. With the wetter summer and bigger canopies, the whites are showing very bright acidity and pure fruit flavours.

