



CORIOLE

McLAREN VALE

2024 PIQUEPOUL

Piquepoul has long been a favourite of the Lloyd family and was selected as having potential as a new variety for McLaren Vale. We imported the cuttings in 2009 from a nursery in southern France and some years later had our first release in 2015. This ancient variety has proven itself to be well suited to our Mediterranean climate and has found a new home in the Vale. Its fresh acidity and lively texture make it a great accompaniment for seafood, particularly oysters and other shellfish.

Tasting notes

The spritely nose shows lemon, oyster shell, white florals and mandarin. The palate is fine and long with fresh acidity providing drive and texture, flavours of citrus blossom, jasmine flower, white peach and grapefruit leaving the palate craving seafood, natural oysters especially!

Serving suggestion

Best served with freshly shucked oysters - the ultimate companion to complement piquepoul's lively acidity. Or try some lightly grilled fresh caught squid with a squeeze of citrus.

Winemaker says

We planted Australia's first piquepoul vineyard in 2010 after falling in love with this delightful southern French variety. It's the last white variety that we pick and bring into the winery, and is well suited to our McLaren Vale climate. The simple stainless steel fermentation highlights the wine's delicate texture.

Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: 100% Piquepoul

Alcohol: 12%

Total acidity: 6.87 g/L

pH: 3.27

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.

