



CORIOLE

McLAREN VALE

2022 ROSÉ

Coriole Rosé is fresh and lively, a touch of fruit driven sweetness on the front palate through to a savoury finish. This year our rosé comes from two vineyards picked and vinified separately. Mourvèdre fruit provides a beautiful savouriness and spiced fruit characters. We produce a fresh style rosé, with just several hours of skin contact which results in this wine's pretty blush colour.

Tasting note

The 2022 Coriole Rosé is showing aromas of fresh raspberries, pomegranate, tangerine and watermelon. The delicate and mouthwatering palate is clean and bright with blood orange, wild strawberry and red cherry. The mouth feel is crisp with 15% barrel fermented juice adding to the fine, crunchy texture. The rosé has a savoury finish and the moreish, punchy acid length makes this wine the perfect lunch time tippie and summer time aperitif.

Serving suggestion

Enjoy on its own or try with an orange and star anise glazed pork belly.

Winemaker says

Our harvested grapes were de-stemmed, chilled then transferred to press. The settled juice was fermented in stainless steel tanks. Once ferment had started 15% was run-off to two barrels to finish fermentation, producing a clean, crisp and refreshing rosé.

Technical notes

Region (GI): 100% McLaren Vale
Varietal comp: 100% Mourvèdre
Alcohol: 12.3%
Total acidity: 5.5 g/L
pH: 3.35
GF: 0.5 g/L

2022 vintage

At Coriole, the 2022 vintage had similar beginnings to the fantastic 2021 vintage, with healthy rainfall through the preceding winter and early spring. Whilst we were in La Niña conditions we had a relatively dry November and December with cooler temperatures. There was a resultant yield loss in several varieties due to poor fruit set, affecting quantity but not quality. We continued into the new year with cooler than average conditions with no extreme heat events allowing even ripening and delaying harvest until late February. Shiraz and sangiovese looked excellent coming off the vine with great fruit condition and concentrated flavours. While yields were low across most whites, we had great natural acidity with chenin blanc and piquepoul both looking fresh and lively.

