

Willunga 100, Grenache Rosé 2015

PRODUCER

Willunga 100 is in McLaren Vale, south of Adelaide. The grapes for the wines come from a range of selected vineyards in McLaren Vale, including some over 80 years old. Winemaker Mike Farmilo joined the team as head winemaker in 2013 and is supported by Tim James. Together they aim to produce unique and distinctive wines which capture the essence of the region. They use modern equipment alongside traditional winemaking techniques to ferment the small parcels of fruit arriving at the winery. The term "hundred" originates from late Saxon and Norman England and refers to an administrative unit of government, meaning that 100+ households had to live in the area to qualify for its place on the map. Willunga 100 select their fruit from small parcels just as the district was divided up into '100s', or small lots.

VINEYARDS

The vineyard comprises of 60 year old bush vines which are hand-picked. The climate of McLaren Vale is often compared to that of the Mediterranean, warm sunny days, with sea breeze influences from the nearby Gulf St Vincent. These warm days in union with the cooling maritime evening changes are perfect for ripening the grapes whilst maintaining a crisp, clean acid structure.

VINTAGE

2015 was a vintage that ripened early due to warm weather conditions. However, a lack of early vintage rain and a moderating cool change made the picking window for Grenache especially tight. Getting canopy management and picking dates correct was paramount to retaining acidity and savoury flavours in the wines.

VINIFICATION

Our aim with this Rosé is to produce, light colour, dry and savoury with crisp acidity. The fruit is hand-picked, and then gently whole bunch pressed and left to drain in the press for 24 hours. We are careful not to gain too much colour extraction as we want to keep it as pale as possible. The juice is settled, raked and then fermented using a more neutral yeast strain. It is then lightly fined, filtered and put into bottle as soon as possible.

TASTING NOTES

A pretty nose full of strawberries, cherries and subtle rose petal aromatics. On the palate the wine has a lovely savoury tannin profile and crisp drying acid which gives it great length.



VINTAGE INFORMATION

Vintage	2015
Region	McLaren Vale, South Australia
Grape Varieties	100% Grenache/Garnacha Sauvignon Blanc
Winemaker	Mike Farmilo
Closure	Stelvin
ABV	14%
Residual Sugar	14.1g/L
Acidity	7.5g/L
Wine pH	2.99
Bottle Sizes	75cl