`The Hundred Blewitt Springs` McLaren Vale Grenache 2015

McLaren Vale, South Australia, Australia

WILLUNGA 100

Grape Varieties	**100% Grenache/Garnacha**
Winemaker	**Mike Farmilo**
Closure	**Screwcap**
ABV	**14.5%**
Acidity	**6.7g/L**
Wine pH	**3.4**
Bottle Sizes	**75cl**
Notes	**Vegetarian, Vegan**

PRODUCER

Willunga 100 is in McLaren Vale, south of Adelaide. The grapes come from a range of selected vineyards in McLaren Vale, including some over 80 years old. Head winemaker Skye Salter is supported by Mike Farmilo who has 40 years of experience working in McLaren Vale. 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 Grenache for The Hundred comes from Sue Trott's vineyard located at an altitude of 180 metres in the Blewitt Springs sub-region. These vines are dry grown and some of the oldest in the district, planted some 80 years ago. Soils here are the distinctive ancient sandy soils only found in Blewitt Springs with an underlying clay and ironstone base. The vines are planted on an easterly facing slope with magnificent views over McLaren Vale and out to sea. The Mediterranean climate of the McLaren Vale has warm sunny days with sea breeze influences from the nearby Gulf of St Vincent - perfect for ripening the grapes while 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

The fruit was hand-picked and destemmed allowing whole berries to be pumped into an open fermenter and is cold soaked for four days. The wine was pumped-over and plunged to ensure optimum extraction while not over-macerating the whole berries. Timely pressing ensured good quality of flavour and a savoury, sandy tannin structure. No oak was used in the ageing process, but the wine was matured on lees in tank for about 12 months to impart richness and texture to the palate while maintaining the pure fruit characters. It was then bottled under screwcap to further maintain freshness and ensure longevity.

TASTING NOTES

The wine has red berry and floral aromatics of rose on the nose, with a roundness and richness from the lees ageing that works in harmony with the finer tannins and cherry spice notes on the palate.

AWARDS

Matthew Jukes 100 Best 2017, Matthew Jukes
The Wine Merchant Top 100 2017, Wine Merchant Top 100 Winner