

# `The Hundred Blewitt Springs` McLaren Vale Grenache 2015

McLaren Vale, South Australia, Australia



WILLUNGA 100



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

## PRODUCER

Willunga 100 has focused on old-vine Grenache in McLaren Vale since its first vintage in 2005. They made their first single-vineyard wine in 2009 and have since helped pioneer a fresher, more lifted style that highlights the sensitivity of Grenache to site in the Blewitt Springs and Clarendon sub-regions. Willunga 100 has sourced fruit since 2013 from two of the most fabled vineyards in McLaren Vale, Sue Trott's 70-year-old site in Blewitt Springs and the other from Bernard and Wayne Smart's century-old, one hectare vineyard in Clarendon. In 2019, Willunga 100 purchased the 19-hectare Blind Spot vineyard in Blewitt Springs. The focus on single sites has brought critical success to Willunga 100. The 2021 'Smart' won the Grenache trophy at Australia's National Wine Show in 2023. This is the second time a Willunga Grenache has been honoured with a trophy at the show, as in 2017, the 2015 'Trott' won Best Alternative Variety. National Wine Show success continued in 2024, with Willunga 100 winning two of the three gold medals awarded in the Grenache class for the 2022 McLaren Vale Grenache and 2022 'Trott'.

## 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**

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