McLaren Vale Grenache Rosé 2018 McLaren Vale, South Australia, Australia





Winemaker	Mike Farmilo
Closure	Screwcap
ABV	14%
Residual Sugar	1.9g/L
Acidity	5.39g/L
Wine pH	3.23
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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

Comprised of old bush vines (60 years+), the vineyard benefits from McLaren Vale's Mediterranean-like climate of warm sunny days and sea breeze influences (from the nearby Gulf St Vincent). These warm days together with the cool maritime evenings are perfect for ripening the grapes while maintaining a crisp, clean structure.

VINTAGE

Hot and dry growing conditions from December through to February saw early ripening across all varieties. The summer was hot, but the cool night time temperatures ensured the grapes were in excellent condition with good acidity levels when harvesting took place in early March.

VINIFICATION

The hand-picked fruit was destemmed into a fermenter to drain for 3-4 hours, care was taken to minimise excessive colour extraction to keep the wine as pale as possible. The juice was settled, racked and then fermented using a more neutral yeast strain. Post fermentation, the wine was lightly fined, filtered and bottled as soon as possible to maintain the delicate aromatics and crisp acidity.

TASTING NOTES

This Rosé is light pale pink in colour, with intense aromas of strawberries, cherries and subtle floral rose petal notes. On the palate, a lovely savoury tannin profile coupled with crisp drying acidity gives the wine great length.

AWARDS

Sommelier Wine Awards 2019, Silver

