

Willunga 100,
`The Tithing` McLaren Vale Grenache 2016
McLaren Vale, South Australia, Australia



Grape Varieties	100% Grenache
Winemaker	Mike Farmilo
Closure	Screwcap
ABV	14.5%
Residual Sugar	3.7g/L
Acidity	6.5g/L
Wine pH	3.32
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

The Tithing is made only in the best vintages, from small parcels of premium bush vine grapes grown in the Di Fabio Vineyard in the Blewitt Springs subregion of McLaren Vale. The bush vines here have an average age of 60 years and the soils are North Maslin sand with a clay sub soil. These darker, heavier soils contribute an abundance of dark fruit and bold tannins.

VINTAGE

2016 was a vintage of two distinct halves. Winter and spring were exceptionally dry and warm, and the vines required additional irrigation to avoid heat stress. Thankfully, a number of rainstorms gave 2016 one of the wettest and mildest ripening periods. This cool, wet period saved the harvest and allowed for a long maturation period, which resulted in wines with incredible structure and ageing potential.

VINIFICATION

Hand-picked fruit was open fermented at high temperatures with regular pump overs and plunging down to ensure optimum early extraction. This regime was lessened toward the end of the ferment to maintain the delicate aromatics of the Grenache. The wine was aged in a mixture of older French oak hogsheads and new Ermitage and Taransaud hogsheads for nine months to add complexity and mid-palate richness. The wine was bottled under screw cap to maintain freshness and ensure longevity.

TASTING NOTES

The Tithing is a dark, deep, rich style of Grenache, and shows how diverse this grape can be. The flavours of lifted dark fruit with powerful savoury overtones reflect the winemaking approach, which allows time in oak and bottle before release. Ripe, persistent tannins give the wonderfully balanced fruit great length and intensity.

AWARDS

Sommelier Wine Awards 2019, Gold
Matthew Jukes 100 Best 2018, Matthew Jukes