

Willunga 100,
`The Tithing` McLaren Vale Grenache 2018
McLaren Vale, South Australia, Australia



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, sourced from Sue Trott's vineyard in Blewitt Springs, McLaren Vale. The vineyard's dry farmed bush vines were planted in 1952 and are grown on deep Maslin sand over clay and ironstone. The vineyard is located at 210 metres above sea level on an east-facing slope.

VINTAGE

A good, wet winter set the vines up for a healthy start to 2018. The growing season was fairly dry, reducing overall vigour and minimising disease pressure. Average yields were seen, following a higher than average crop in 2017. Overall the vintage produced some beautiful wines with really concentrated flavours.

VINIFICATION

The fruit was hand harvested, destemmed and whole berry sorted into stainless steel open fermenters. The whole berry ferment spent 10 days on skins, during which time it was plunged and gently pumped over to ensure optimum extraction, while maintaining the delicate aromatics. The wine was basket pressed off the skins before maturation on lees in French Oak puncheons (10% new oak, 10% second use, remainder old) to build complexity and generosity.

TASTING NOTES

The Tithing is a dark, deep, rich style of Grenache with an earthiness to the nose. The palate shows dark cherry and hints of aniseed. Layers of fine French oak add complexity and spice.

Grape Varieties	94% Grenache 6% Shiraz
Winemaker	Mike Farmilo
Closure	Screwcap
ABV	14%
Residual Sugar	0.4g/L
Acidity	6.88g/L
Wine pH	3.16
Bottle Sizes	75cl
Notes	Vegetarian, Vegan