

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



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

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 Renae Hirsch 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 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.