

Willunga 100,
McLaren Vale Tempranillo 2018
McLaren Vale, South Australia, Australia



Grape Varieties **93% Tempranillo**
 6% Cabernet Sauvignon
 1% Shiraz

Winemaker	Mike Farmilo
Closure	Screwcap
ABV	14%
Residual Sugar	0.4g/L
Acidity	5.55g/L
Wine pH	3.46
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 Tempranillo grape variety is ideally suited to the Mediterranean climate of McLaren Vale. The grapes come from two different sites - one a cooler vineyard at higher altitude in the subregion of 'Tatachilla', the other closer to the coast in 'Sellicks' with a more moderate climate. The vines are trellised with a single cordon.

VINTAGE

A wet season in 2017 set the vines up for a healthy start to the 2018 vintage. This proved to be fortunate as the 2018 growing season saw hot and dry conditions from December through to February causing 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. The heat reduced the overall vigour of the vines and brought yields back down to a normal level after a higher than average crop in 2017.

VINIFICATION

The two separate parcels of Tempranillo were harvested, destemmed, crushed and fermented in stainless steel open-top fermenters. The wine spent approximately ten days on skins with warm fermentation temperatures, regular plunging and gentle pump overs to ensure a balance of tannin extraction while still maintaining the depth of fruit. The wine was then basket pressed before being racked to old French oak puncheons where it spent 10 months.

TASTING NOTES

This wine exhibits aromatics of black cherries, sweet spice and dark fruits. The palate has an abundance of blackberries and raspberries that are given a lift on the finish by a crisp acidity. A seam of fine tannins runs through the fruit, giving the wine good length and an earthy finish.