

Willunga 100,  
**McLaren Vale Shiraz/Viognier 2020**  
McLaren Vale, South Australia, Australia



Grape Varieties	<b>96% Shiraz</b> <b>4% Viognier</b>
Winemaker	<b>Skye Salter</b>
Closure	<b>Screwcap</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>0.4g/L</b>
Acidity	<b>5.3g/L</b>
Wine pH	<b>3.58</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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 Skye Salter 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 Shiraz for this blend comes from a vineyard in the Whites Valley subregion of McLaren Vale. The modern trellised vines were planted in the mid-nineties on a soil formation that consists of red brown alluvial fan clays, sands and gravels.

## VINTAGE

2020 was a challenging vintage in the McLaren Vale. A very hot and dry spring coupled with strong winds led to shorter shoot length and poor fruit set, which meant lower yields overall. McLaren Vale was very lucky to avoid the bushfires and smoke taint from the fires in the Adelaide Hills and Kangaroo Island. The ripening season ended up being relatively cool and long, with the resultant fruit showing great concentration of flavour and lovely bright natural acidity.

## VINIFICATION

The Shiraz was fermented on skins for seven days before being basket-pressed to stainless steel tanks for the remainder of primary fermentation. Once fermented to dryness, 50% of the wine was racked to third-use French oak hogsheads. The rest of the wine remained in tank where it underwent malolactic conversion and aged for 10 months. The Viognier was fermented separately and blended with the Shiraz prior to bottling.

## TASTING NOTES

The Shiraz Viognier 2020 has a complex and enticing nose of florals, spice and some meaty, savoury notes, with a full and rich palate typical of McLaren Vale. The Shiraz delivers a solid fruit core of dark plum, black cherry, liquorice and spice while the touch of Viognier brings a vibrant and fragrant lift to the nose. Fine-grained tannins offer a moreish, savoury edge.