

Willunga 100,
McLaren Vale Shiraz/Viognier 2021
McLaren Vale, South Australia, Australia



Grape Varieties	96% Shiraz 4% Viognier
Winemaker	Skye Salter
Closure	Screwcap
ABV	14.5%
Bottle Sizes	75cl

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 Shiraz was sourced from a vineyard in the Whites Valley sub-region of McLaren Vale which is modern trellised vines planted in the mid nineties and grown on a soil formation that consists of red brown alluvial fan clays, sands and gravels.

VINTAGE

Willunga 100 experienced an almost textbook growing season over the course of the 2021 vintage. With rainfall back at long term averages and mild weather over flowering, good fruit set occurred, resulting in above-average yields. Conditions were relatively cool during veraison, giving the grapes extended time on the vine, helping them to develop beautiful characters typical of the variety while maintaining bright, natural acidity.

VINIFICATION

The Shiraz was fermented on skins for seven days in open fermenters 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 remainder to tank where it underwent malolactic fermentation and was then aged for 10 months. The Viognier was fermented separately and blended with the Shiraz prior to bottling to add fragrance and lift.

TASTING NOTES

A complex and enticing nose with florals, spice and some meaty savoury notes. The Shiraz delivers a solid core with dark plum, black cherry and loads of spice whilst the Viognier compliments this by adding a brightness to the wine. Fine grained tannins bring this wine to conclusion with a moreish savoury edge.